



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

DES MOINES MARRIOTT DOWNTOWN®

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DesMoinesMarriott.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



KATIE MCDONALD
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BLIND PHOTOGRAPHY



BLIND PHOTOGRAPHY



KATIE MCDONALD
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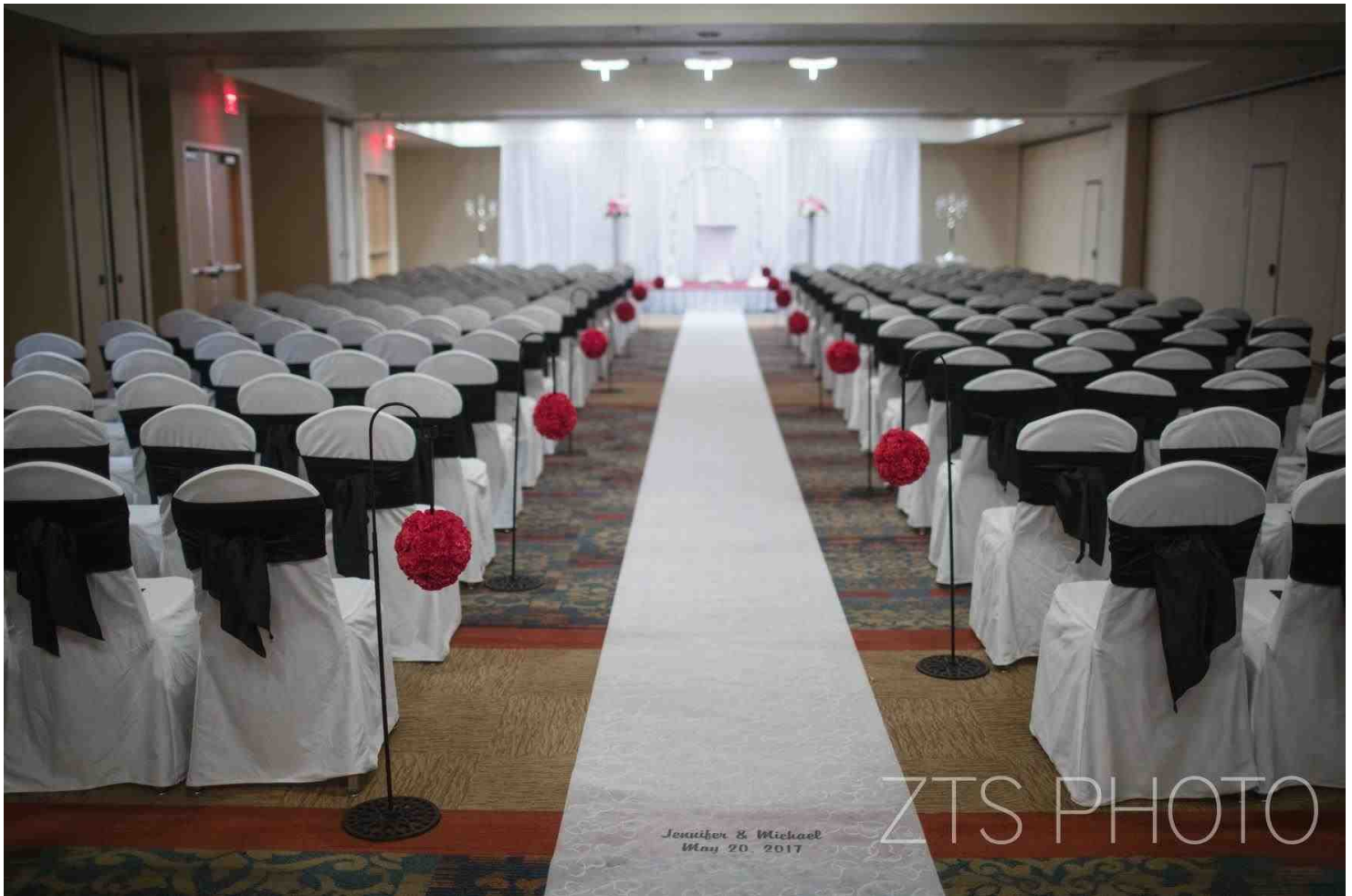


BRIAN GARMAN
PHOTOGRAPHY



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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 1st 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, Broccolini, 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, Broccolini | \$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, Broccolini | \$71
4 oz. Beef Sirloin with Red Wine Demi-Glace & 4 oz. Herb Chicken Breast with Herb Jus, Garlic Mashed Potatoes, Broccolini | \$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' OEUVRES

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' OEUVRES

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

- 1st Hour: \$20
- 2nd Hour: \$14
- Each Additional Hour: \$10

Premium Spirits Bar Package

- 1st Hour: \$22
- 2nd Hour: \$17
- Each Additional Hour: \$11

Beer & Wine Bar Package

- 1st Hour: \$18
- 2nd 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

Sauvignon Blanc

Brancott Estates \$48

Chardonnay

Sonoma-Cutrer "Russian River" \$70

Pinot Noir

Meiomi \$54

Merlot

J. Lohr Estates "Los Osos" \$60

Cabernet Sauvignon

Columbia Crest "H3" \$54

Rosé

Fleurs de Prairie \$48



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



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.*

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

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
515.278.8400
- ❖ ZTS Photo
www.ztsblog.com
515.480.9382
- ❖ Brian Garman
www.briangarman.com
515.238.7832
- ❖ Katie McDonald
www.katiemcdonaldphotography.com
515.422.3688
- ❖ Justin Salem Meyer
www.justinsalemmeyer.com
515.991.1335

TRANSPORTATION

- ❖ Majestic Limousine
www.majesticlimo.com
515.650.5555
- ❖ Trans Iowa
www.transiowa.com
515.244.4919
- ❖ Iowa Trolley
www.desmoinesrolley.com
800.712.8518

STATIONARY & GIFTS

- ❖ Carlson Craft
Christine Routson
515.245.5529
- ❖ Allegra Marketing Print Mail
www.allegramarketingprint.com
319.499.5938
- ❖ Heart of Iowa
www.heartofiomarketplace.com
515.274.4692
- ❖ Chocolate Storybook
www.chocolatestory.com
515.226.9893

FLORAL & DESIGN

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

DESSERTS

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

DJS & MUSICIANS

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

ADDITIONAL SERVICES

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