

# UNFORGETTABLE. INSPIRED BY YOU.



NEW YORK MARRIOTT® DOWNTOWN

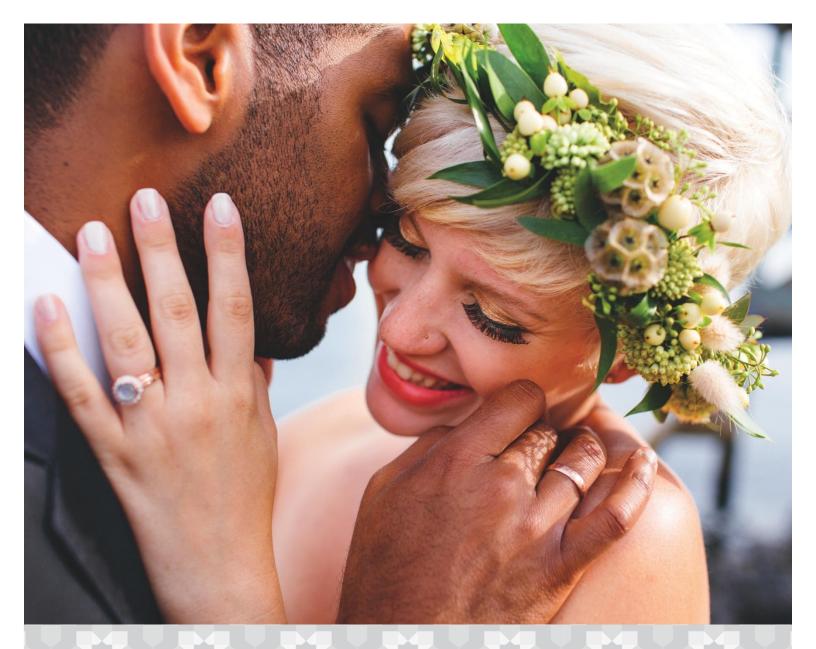
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# YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, NEW YORK 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 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 WEDDING DAY AT THE NEW YORK MARRIOTT DOWNTOWN

#### ADULTS | \$185.00

5-Hour Wedding Reception

#### **INCLUDED IN YOUR FIVE HOUR WEDDING RECEPTION:**

Champagne Toast

One Hour Cocktail Reception Followed by Four Hour Reception

Five Hour Deluxe Open Bar

Eight Butler Passed Hors D'oeuvres

Two Culinary Displays

Four Course Plated Dinner

Complimentary Event Space Room Set-Up Includes Banquet Rounds, Chairs, Linens, Votive Candles, Dance Floor, and Up-lighting

Complimentary Suite for the Newlyweds the Evening of the Wedding

Special Group Rate for Out of Town Guests

Personalized Planning to the Last Detail with an On-Site Marriott Certified Wedding Planner

Triple Marriott Reward Points - Three Points for Every Dollar Spent (Maximum of 150,000 Points)

#### WEDDING CEREMONY

Room Set-Up Includes Ballroom Chairs, Riser and Up-lighting

Ceremony Room Rental \$750.00

# Five Hour Deluxe Open Bar

#### SPIRITS

Absolute Vodka Tanqueray Gin Bacardi Superior Rum Captain Morgan's Rum Johnny Walker Red Label Maker's Mark Jack Daniels Whiskey Seagram's VO 1800 Silver Tequila Courvoisier VSOP

#### NON-ALCOHOLIC

Assorted Juices Bottled Mineral Water Assorted Pepsi Soft Drinks O'Doul's Non-Alcoholic Beer

#### WINES

Clos du Bois Chardonnay Kenwood Sauvignon Blanc Clos du Bois Merlot Estancia Cabernet Mionetto Organic Prosecco

#### BEERS

Budweiser Bud Light Blue Moon Brooklyn Lager

## **Butler Passed Hors D'oeuvres**

#### SELECT EIGHT

#### HOT SELECTIONS

Artichoke Beignet Truffle Aioli

Adobo Pineapple Carnitas

Kale & Edamame Potsticker Garlic Ginger Glaze

Sesame Chicken Sweet Chili Dipping Sauce

#### COLD SELECTIONS

Seared Cajun Striploin Caper Creamed Horseradish

Japanese Chili Spiced Tuna Sweet Chili Slaw

Tomato Mozzarella Skewer Herb Oil and Balsamic Buffalo Chicken Scoop Blue Cheese

Beef Tenderloin Gorgonzola wrapped in Bacon

Crab Cakes Old Bay Tartar

Cheese Steak Potsticker

Red Pepper Hummus Tart Marinated Olives

Smoked Salmon Wasabi on Wonton Crisp

# **Culinary Displays**

#### SELECT TWO

#### **ARTISANAL CHEESES**

Assorted Artisan Cheeses Presented on Wooden Cutting Boards Accompanied by Fancy Crackers and French Bread

**CRUDITÉ DISPLAY** Seasonal Vegetable Crudité In Glass Display Accompanied by Homemade Dips

SLICED FRUIT PLATTER Slices of Perfectly Ripe Seasonal Fruit Garnished with Seasonal Berries

## **Plated Dinner Selections**

#### SALAD | SELECT ONE

BITTER GREENS Arugula, Endive, Radicchio, Caramelized Apple, Dried Cranberry, Goat Cheese, Raspberry Vinaigrette

#### TRADITIONAL CAESAR SALAD Herb Croutons, Shaved Parmesan, and Creamy Caesar Dressing

#### SONOMA FIELD GREENS

Roasted Tri Color Pear Cherry Tomatoes, Radish, and Champagne Vinaigrette

#### ARUGULA AND SLICED GRANNY SMITH APPLE SALAD

Apple Cider Vinaigrette

APPETIZER | SELECT ONE

SLICED TOMATO AND MOZZARELLA

Balsamic Vinegar and Olive Oil

#### MEDITERRANEAN VEGETABLE TART

Arugula, Roasted Tomato, Olive Tapenade

WARM MUSHROOM TART (served at room temperature) Crisp Greens, Roast Tomato, Champagne Vinaigrette

#### CHEESE CANNELONI

Cipolinni Onion, Asparagus, Chive Cream Sauce

## Plated Dinner Selections (continued)

ENTRÉES | SELECT TWO

ROASTED CHICKEN Mushroom Risotto, Sauce Supreme

PARMESAN CHICKEN BREAST

Pesto Polenta, Tomato Coulis

GRILLED HORSERADISH CRUSTED ATLANTIC SALMON

Jasmine Rice Pilaf and Seasonal Vegetables

HERBED STRIPED BASS Citrus Beurre Blanc, Scalloped Au Gratin Potatoes, and Baby Vegetables

**NEW YORK SIRLOIN** Demi Glaze with Porcini Mushrooms, Asparagus, and Root Vegetables

BRAISED SHORT RIB Potato Gratin, Waxed Beans, Red Wine Demi Glaze

# Dessert

WEDDING CAKE

Yellow or Chocolate Sponge Cake Strawberry or Custard Filling Buttercream Frosting

#### **ASSORTED MINI PASTRIES**

Platters for each table

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Tea

# ADDITIONAL FEES

CHILDREN | \$55 (4-11 Years Old) CHILDREN 3 YEARS AND UNDER ARE COMPLIMENTARY Individually Plated Chicken Tenders, French Fries, and Ketchup Wedding Cake Assorted Soft Drinks

VENDORS | \$95 Assorted Rolls, Butter, Salad, Chef's Choice of Entrée Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas Assorted Soft Drinks

BARTENDER | \$250 One Bartender Per 75 Guests Required

COAT CHECK | \$4.50 per person

# GENERAL INFORMATION

#### SPECIAL DIETARY REQUESTS

Special dietary restricted meals are available upon request and will be priced accordingly.

#### **GUARANTEES**

We require a guaranteed number of guests to be provided five business days prior to your event or the expected number will be used as your guarantee. Should your actual numbers exceed the guarantee, you will be charged accordingly.

#### **DEPOSIT/ADVANCE PAYMENTS**

A non-refundable deposit of 25% of estimated revenue is required at time of signed agreement. Your payment schedule will be noted in the sales agreement. Full pre-payment is due ten (10) business days prior to event. A valid credit card is required on file.

#### SERVICE CHARGE AND TAXES

All prices are per person and subject to 25% service charge and 8.875% NY State Sales Tax.



# 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.

## HOTEL GALLERY



THE NEARBY WATERFRONT IS A GREAT PLACE TO EXPERIENCE SHOPPING, GREAT RESTAURANTS AND THE MARITIME MUSEUM.



LUXURY, ELEGANCE AND MAGNIFICENCE ARE THE HALLMARKS OF OUR WEDDING CELEBRATIONS AT THE NEW YORK MARRIOTT DOWNTOWN.



THE WORLD-FAMOUS CHARGING BULL IS A STAPLE IN LOWER MANHATTAN AND IS JUST MINUTES AWAY FROM OUR HOTEL.



THE GRAND BALLROOM FOYER PROVIDES A COLORFULLY MODERN SETTING FOR A BEAUTIFUL PRE-FUNCTION COCKTAIL RECEPTION.



THE NEW WORLD TRADE CENTER SHOWCASES A MODERN VISION OF ARCHITECTURE LOCATED JUST ACROSS THE STREET FROM OUR HOTEL.



ENJOY OUR NEWLY RENOVATED CONCIERGE LOUNGE THAT OFFERS COMPLIMENTARY CONTINENTAL BREAKFAST AND HORS D'OEUVRES.



OUR DOWNTOWN NEW YORK HOTEL IS NEAR THE STATUE OF LIBERTY AND BOASTS INCREDIBLE VIEWS OF IT FROM SOME OF OUR GUEST ROOMS.



THE NEWLY RENOVATED GRAND BALLROOM BOASTS A CHIC NEW CANVAS PERFECT ANY THEMED SOCIAL SOIRÉE OR GALA.



OUR HUDSON RIVER GUEST ROOMS OFFER UNPARALLELED VIEWS OF BATTERY PARK AND OTHER POPULAR ATTRACTIONS NEARBY.