



Infinitely You

UNFORGETTABLE. INSPIRED BY YOU



SPARTANBURG MARRIOTT®

299 North Church Street, Spartanburg, SC 29306

T 864-591-6000

www.marriott.com/spamc | www.weddingwire.com/spartanburgmarriott





LET US BRING YOUR SPECIAL DAY TO LIFE AT THE **SPARTANBURG MARRIOTT**. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR **DREAMS** COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER.

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EXPERIENCE THE EXCELLENCE

Located in the heart of Spartanburg, this hotel is a 5-minute walk to downtown. Check out Renaissance Park, a beautiful green landscape adjacent to our hotel, and Barnet Park for outdoor concerts and local events. Both Wofford and Converse College are minutes away, and the hotel is just next door to the Chapman Cultural Center, housing Ballet Spartanburg, the History Museum, Nature Center, Art Museum, and Little Theatre. Upgrade your stay to include South Carolina's only MClub Lounge with complimentary breakfast and hors d'oeuvres. During downtime, get in your workout at our fitness center and seasonal outdoor pool. Once you've built up an appetite, visit one of our on-site restaurants for a delicious meal and cocktail. Visit our outdoor terrace with live music while experiencing the beautiful sights and sounds of South Carolina.

RESTAURANT AND LOUNGE

Sparks Fire-Inspired Grill

Delight in small-bite sandwiches, salads and desserts at our American grille. We specialize in farm-fresh ingredients from the surrounding region in Spartanburg. Pair your meal with a glass of wine from our extensive menu.

MESH

Watch the big game and hang out with friends as you enjoy a handcrafted concoction at our stylish bar and lounge. We have an impressive list of local craft beers, signature cocktails and a specialty batch bourbons.

The Terrace

Experience South Carolina from our outdoor restaurant. We serve Southern favorites from chicken and waffles to shrimp and grits. Add on one of our refreshing cocktails as you enjoy live music, view 55-inch TVs and gather around our fire pits.

AMENITIES

On site parking complimentary for all guests
Coffee/tea in-room
Laundry on-site
Newspaper in lobby
Dry-cleaning

Cash machine/ATM
Housekeeping service
Mobility accessible rooms
Room service – based on availability
Smart TV's with Netflix

INCLUDED IN YOUR EVENT



Experienced Wedding and Culinary Professionals to Help Bring Your Dream to Life

Elegant Event Space

Pre –Function Space for Cocktail Hour

Banquet Tables (66" Rounds, 6 or 8' Rectangle, Tall & Short Cocktail Rounds)

Banquet Chairs

Silverware, Chinaware, & Glassware

Complimentary Dance Floor & Stage*

Complimentary In-House Hotel Centerpieces

Hotel Linens (Black or White Floor Length)

Black and White Napkins

Complimentary Cake Cutting Service

Changing Room for the Wedding Day*

Discounted Sleeping Room for the Happy Couple the Night of the Wedding*

Special Guest Rate for Out of Town Guests*

**Based on Hotel Availability at Time of Booking*

PLATED & BUFFET PACKAGES

*All selections Include Freshly Baked Rolls with Butter,
Freshly brewed Regular/Decaffeinated Coffee, Unsweetened or
Sweetened Iced Tea, Ice Water, and Hot Tazo Tea*

SILVER PLATED | 54

2 Displayed Hors D'oeuvres (options on next page)
One Salad
Two Sides
One Entree

SILVER BUFFET | 54

2 Displayed Hors D'oeuvres (options on next page)
One Salad
Two Sides
One Entrée

GOLD PLATED | 65

3 Displayed Hors D'oeuvres (options on next page)
One Salad
Two Sides
Two Entrees

GOLD BUFFET | 65

3 Displayed Hors D'oeuvres (options on next page)
One Salad
Two Sides
Two Entrees

PLATINUM BUFFET | 78

4 Displayed Hors D'oeuvres (options on next page)
Fresh Fruit and Artisan Cheese Display
Two Salads
Two Sides
Two Entrees

TITANIUM PLATED | 90

4 Displayed Hors D'oeuvres (options on next page)
Fresh Fruit and Artisan Cheese Display
One Salad
Two Sides
Two Entrees -Duet
Champagne Toast

KIDS OPTIONS (12 & Under)

Plated Chicken Fingers, 1 Side, Fruit Cup | 18
Same Buffet as Adults | Half Price (5 & Under Free)

SALADS

Mixed Green Salad *

Tossed with Plum Tomatoes, Cucumbers, Carrot,
Red Onion and Croutons

Classic Caesar Salad

Chopped Romaine, Crisp Croutons, Parmesan
Cheese, Caesar Dressing

Baby Greens

Dried Cranberries, Crumbled Goat Cheese, Candied
Pecans, Raspberry Vinaigrette

Mediterranean Salad

Cous Cous, Spinach, Pine Nuts, Roasted Red Peppers,
Feta Cheese Tossed with a Mediterranean Vinaigrette

*Dressings: ranch, champagne vinaigrette, bleu
cheese, honey mustard, Caesar

SIDES

Wild Rice Pilaf
Homestyle Macaroni and Cheese
Caramelized Onion and Bacon Macaroni and Cheese
Roasted Garlic Redskin Mashed Potatoes
Garlic & Herb Roasted Yukon Potatoes
Four Cheese Au Gratin Potatoes
Southern Style Green Beans (No Pork)
Steamed Broccoli with Cheese Sauce
Roasted Vegetable Medley
Garlic Roasted Brussel Sprouts
Broiled Asparagus with Signature Steak Oil

ENTREES

Herb Roasted Chicken

Sauce Options: Garlic and Herb Cream, Roasted
Tomato and Cipollini Ragout, Fontina Cheese,
Prosciutto Ham, and Sun-Dried Tomatoes

Glazed Pork Tenderloin

Served with Peach Relish

Seared Atlantic Salmon

Topped with Thai Sweet Chili Sauce and Pineapple
Relish or with Creamed Spinach, Roasted Tomato
and Artichoke Relish

Grilled Petite Filet Mignon

Served with Wild Mushroom and Oven-Roasted
Tomato Demi-Glace
or served with Balsamic Onion & Bacon Jam
and Rosemary Peppercorn Demi-Glace

*An administrative fee of 23% of the total Food and Beverage revenue and 9% SC sales taxes will be added. This administrative fee is retained by the
Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*

STATIONS & DISPLAYS

DISPLAYED HORS D'OEUVRES

Assorted Bruschetta
Vegetable Spring Rolls
Spinach & Feta Spanakopita
Raspberry and Brie Feuille de Brick
Assorted Miniature Quiches
Chicken Asiago Blooms
Buffalo Chicken Empanada
Tandoori Chicken Skewers with Mango Chutney
Chicken Wellington Puffs
Mini Meatballs with Chipotle Honey Glaze
Beef Tenderloin en Croute, Mushroom Duxelles
Coconut Shrimp with Apricot Cocktail Sauce
Premium Bacon Wrapped Scallops
Shrimp and Crab Spring Roll
Prosciutto Wrapped Melon
Smoked Tomato Bacon Jam Crostini
Spinach & Artichoke Dip Display
House-Made Salsa and Guacamole

Additional fee for Butler Passed Items.
\$75 per Butler Passed item.
Based on a One Hour cocktail reception.

SPECIALTY STATIONS

Yukon Mashed Potato Bar
Warm and Creamy Yukon Potatoes, Butter, Caramelized Onions, Cheddar and Pepper Jack Cheeses, Chopped Applewood Bacon, Sour Cream, Scallions, and Roasted Garlic

Slider Station

A Selection of Miniature Pub Sandwiches Including Pulled Pork, Cheeseburger, Italian Meatball, and Vegetarian Slider Served with Assorted Toppings & Garnishes and Black Pepper & Sea Salt Kettle Chips

Top Round Beef*

Rubbed with Exotic Spices Served with Herb Mayonnaise, Horseradish Cream Sauce, and Silver Dollar Rolls

Shrimp & Grits Station*

Stone-Ground Cheddar Grits, Jumbo Shrimp, Tasso Ham, Andouille Sausage, Onion, Bell Pepper, Grape Tomato, and Okra in Cajun Cream sauce Served with Cajun BBQ Shrimp Atop Arugula and Crostini

Pasta Station*

Cheese Filled Tortellini and Penne Pasta, Tomato Basil Marinara and Roasted Garlic Cream Sauce, Sun-Dried Tomatoes, Roasted Vegetables, Roasted Garlic, Grilled Chicken and Sweet Italian Sausage Served with Focaccia and Ciabatta Breads

*Attendants Required at \$125 Each
One attendant required per 100 guests

BEVERAGES

PACKAGE BAR

Unlimited Consumption of Mixed Drinks, Domestic & Imported Beer, Wine, Bottled Water & Soft Drinks. Charge for package bars are based on function guarantees (adults 21 and over) or number in attendance, whichever is greater.

GOLD BAR

Priced Per Person:

2 Hours | \$24

3 Hours | \$28

4 Hours | \$32

PLATINUM BAR

Priced Per Person:

2 Hours | \$29

3 Hours | \$32

4 Hours | \$36

TITANIUM BAR

Priced Per Person:

2 Hours | \$33

3 Hours | \$36

4 Hours | \$40

BEER & WINE PACKAGE BAR

Unlimited Consumption of Domestic & Imported Beer, Wine, Bottled Water & Soft Drinks. Charge for package bars are based on function guarantees (adults 21 and over) or number in attendance, whichever is greater.

2 Hours | \$18

Priced Per Person:

3 Hours | \$26

4 Hours | \$30

HOST BAR

Charges reflect the actual number of drinks consumed.

GOLD BAR

On Consumption:

Cocktails | \$9

Wine | \$7

Domestic Beer | \$4

Import Beer | \$5

PLATINUM BAR

On Consumption:

Cocktails | \$10

Wine | \$9

Domestic Beer | \$4

Import Beer | \$5

Craft Beer | \$7

TITANIUM BAR

On Consumption:

Cocktails | \$11

Wine | \$11

Domestic Beer | \$4

Import Beer | \$5

Craft Beer | \$7

His & Her Specialty Drink Station

Your choice of 1-2 customized beverages. Complete with a customized menu.

\$12 Per Specialty Drink available for cocktail reception or dinner service.

See your Event Manager to create your own customized specialty signature drink

Security may be required for any reception over 250 guests where alcohol is served. Please inquire about hourly rate.

Minimum of 30 Guests. Please add the customary 23% taxable service charge and 9% sales tax.

5% Liquor Excise Sales Tax where applicable

BEVERAGES

GOLD BAR | SIGNATURE SPIRITS

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Especial Gold Tequila | Korbel Brandy

GOLD WINE SELECTION

Pinot Grigio | Magnolia Grove Chardonnay | Magnolia Grove Merlot | Magnolia Grove Cabernet Sauvignon | Magnolia Grove

PLATINUM BAR | PREMIUM SPIRITS

Tito's Vodka | Bacardi Superior Rum | Captain Morgan Spiced Rum | Tanqueray Gin | Johnnie Walker Red Label | Makers Mark Bourbon | Jack Daniels Whiskey | Seagram's VO | 1800 Silver Tequila | Courvoisier VS Cognac

PLATINUM WINE SELECTION

Sauvignon Blanc | Kenwood Chardonnay | Robert Mondavi Merlot | MacMurray Cabernet Sauvignon | J. Lohr Pinot Noir | Sparkling Brut Champagne

TITANIUM BAR | LUXURY SPIRITS

Grey Goose Vodka | Bacardi Superior Rum | Captain Morgan Spiced Rum | Bombay Sapphire Gin | Johnnie Walker Black Label | Knob Creek Bourbon | Jack Daniels Whiskey | Crown Royal Canadian Whiskey | Patron Silver Tequila | Hennessy Privilege VSOP Cognac

TITANIUM WINE SELECTION

Pinot Grigio | Pighin Sauvignon Blanc | Kim Crawford Chardonnay | Complicated Merlot | La Crema Cabernet Sauvignon | St. Francis Pinot Noir | Penfolds Blush Rose | Barton & Guestier Sparkling Brut Champagne | Chandon Brut

Champagne or Sparkling Wine Toast | \$6 per person

Sparkling Cider Toast | \$4 per person

Bartender Fees for all Bars: At least one bartender for 100 guests recommended | \$125 per bartender

*Minimum of 30 Guests. Please add the customary 23% taxable service charge and 9% sales tax.
5% Liquor Excise Sales Tax where applicable*

EVENT DETAILS

When you choose the Spartanburg Marriott, you get an entire team of wedding professionals, including a Certified Marriott Wedding Planner who will look after your reception details so that you can focus on more important aspects of your special event.

Your Certified Wedding Planner will partner with vendors of your choosing or you may select from a list of our preferred vendors.

As safety is of utmost importance, please be aware that local fire codes may regulate the use of open flames and any firework. Any open flame included in décor must be pre-approved by Event Management and/ or the Fire Marshall.

Remember to share your Marriott BonVoy Rewards with your Certified Wedding Planner to receive (2) points per US dollar spent, prior to tax/service charge.

Guaranteed attendance numbers are due 72 hours prior to the event. If the guest count increases after final guarantees are provided, the Hotel will honor the request but may not be able to guarantee the availability of specific menu items. It may be necessary to make substitutions to accommodate additional guests. Charges are based on function guarantees or number in attendance, whichever is greater.

Wedding Parties are responsible for Entrée Cards, per person with name and indicator, when a choice of two (2) or more plated entrees are selected.

TASTINGS

The Spartanburg Marriott offers one complimentary tasting for the Wedding Couple or up to four people. Once your event is confirmed, your Certified Marriott Wedding Planner can set a date for you to taste your selected meal choices. Please provide at least two weeks notice to ensure all menu items are available. All tastings are scheduled within 30 days prior to contracted date.

DEPOSITS

At the time of contracting, the Hotel will require a deposit to consider the event confirmed.

Typically, 35% of the expected revenue will be due at signing, 35% due at 90 days prior and the remaining balance due three days prior to event. Deposits are non-refundable.

PREFERRED VENDORS

PHOTOGRAPHERS

DiPietro Wedding Photography
& Films LLC.
dipietroweddingssc.com
828-280-3805

FamZing Studios Photography &
Video
www.famzing.com
864-314-8200

Noveli Wedding Photography
www.noveliphotography.com
864-520-2499

Front Row Films
Frontrowfilmsco.com
864-607-7577

COORDINATORS

Lisa Pleasants Events
Mackenzie Leck
Lisapleasant.com
704-293-2566

Forever More Events
Shondrell Leon
forevermoreevents1219@gmail.com
864-621-3516

B & R Events
coordinator@bandreventssc.com
864-420-1398

FLOWERS

Forevermore Farm Florals
Forevermorefarmflorals.com
864-345-2531

Coggins Flowers
Cogginsflowers.com
864-585-6266

BAKERIES

Holly's Cakes
Hollyscakes.com
864-224-6655

Couture Cakes of Greenville
couturecakesofgreenville.com
864-288-6610

Strossner's Bakery
Strossners.com
864-523-2951

MAKEUP & HAIR

Cotton Rouge
www.cottonrougeandcompany.com
864-416-1254

TRANSPORTATION

Atchison Transportation
Atchisontransport.com
864-595-1234

DJS & MUSICIANS

Jumping Juke Box
jjeventgroup.com
864-963-5030

Complete Events
completewedo.com
864-804-8681

Party Machine
partymachine.com
864-322-7800

Uptown Entertainment
uptownentertainmentdj.com
info@uptownentertainmentdj.com
864-275-4779

DÉCOR & RENTALS

Berbank Events
Berbank.com
864-809-9922

Event Rentals
Event-rentals.com
864-591-1846

Asheville Hwy Rental
Ashevillehwyrental.com
864-583-6393