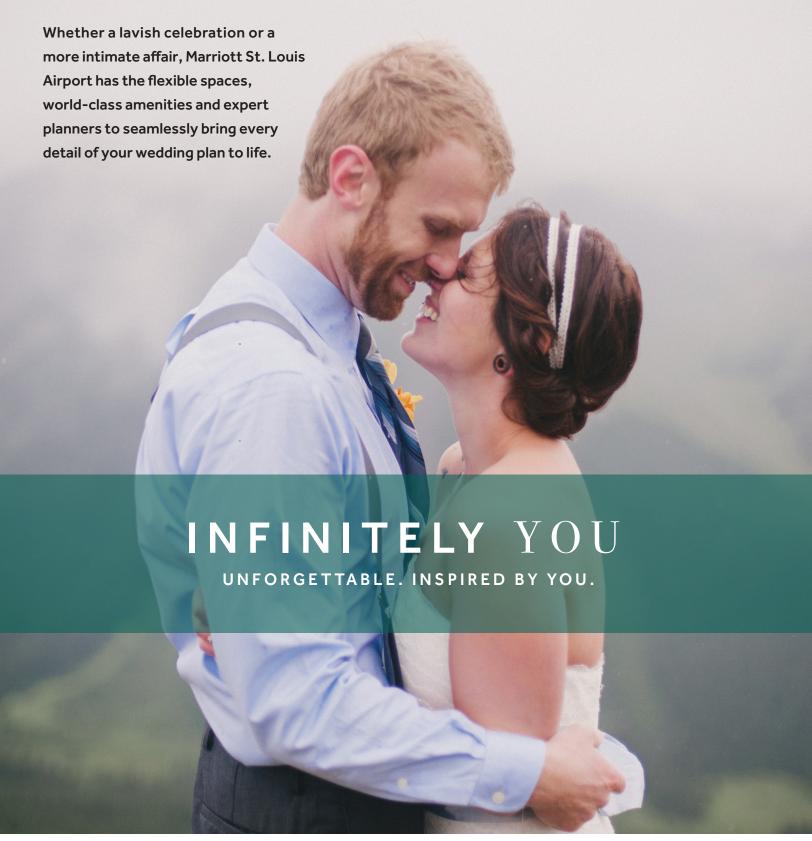
THE PERFECT DAY IS IN THE DETAILS



MARRIOTT ST. LOUIS AIRPORT®



UNFORGETTABLE. INSPIRED BY YOU.



WHETHER A TRADITIONAL
WEDDING OR A
ONE-OF-A-KIND
CELEBRATION,
MARRIOTT ST. LOUIS
AIRPORT 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



COMPLIMENTARY IN EVERY PACKAGE

Selection of Linen and Napkins from our House Linen Collection White, Ivory and Black

Candle Centerpieces to Include 3 Cylinder Vases with Floating Candles

Skirted Gift Table, Guest Book Table and Cake Table

Parquet Dance Floor

Champagne Toast for All Guests

Your Wedding Cake Cut/Served

Menu Tasting for Up to 4 Guests

Overnight Accommondations for the Wedding Couple

the Night of the Reception; Includes Breakfast for Two

the Following Morning

Gift Certificate for a Complimentary Stay on Your First Anniversary

Special Guest Room Rate for Out-Of-Town Guests

Complimentary Event Parking (on Marriott Parking Lot)

Shuttle Service To and From the Airport

UNFORGETTABLE, INSPIRED BY YOU.



GOLDPACKAGE

INVESTMENT OF \$55.00++ PER GUEST

ENTRÉE

Chicken Breast

Pan seared chicken breast, herb marinated and served with a roasted shallot demi-glace

Chicken Florentine

Stuffed with spinach and served with picante red pepper coulis

Chicken Capri

Broiled chicken breast served with a smoked gouda and wild mushroom sauce

Pan Seared Salmon

Pan seared, pistachio encrusted salmon served with citrus buere blanc

Sirloin of Beef

Roasted beef sirloin seasoned with a five peppercorn blend

THREE HOUR PREMIUM BRANDS BAR

All pricing is subject to 24% service charge and applicable tax. Subject to change.

UNFORGETTABLE, INSPIRED BY YOU.



PLATINUMPACKAGE

INVESTMENT OF \$65.00++ PER GUEST

THREE PASSED HORS D'OEUVRES DURING COCKTAIL HOUR

ENTRÉE

Chicken Florentine

Stuffed with spinach and served with picante red pepper coulis

Chicken Wellington

Boneless breast of chicken in a flaky puff pastry with mushroom duxell and served with a light merlot sauce

Pan Seared Salmon

Salmon with grilled prawns and served with a dill cream sauce

Sirloin of Beef

Roasted beef sirloin seasoned with a five peppercorn blend

Duet Tenderloin and Chicken

Roasted tenderloin and pan seared chicken breast served with a Missouri wild mushroom demi-glace

FOUR HOUR PREMIUM BRANDS BAR

All pricing is subject to 24% service charge and applicable tax. Subject to change.

UNFORGETTABLE, INSPIRED BY YOU.



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.

MARRIOTT MONTAGE \$7.00++ per quest

CHAIR COVERS

WITH SASH \$3.00++ each

ADDITIONAL HOUR OF BAR

\$4.00++ per quest

PREMIUM BRAND BAR

Included in all packages

Assorted soft drinks, mineral water

Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's

Jim Beam Bourbon, Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, J&B Scotch, Canadian Club Whiskey, Jose Cuervo Tequila

White Zinfandel, Chardonnay, Merlot, Cabernet

TOP SHELF BRAND BAR

\$10.00++ per guest

Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Sam Adams Boston Ale, Heineken, O'Doul's, Corona

Jack Daniel's Bourbon, Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Chivas Regal Scotch, Crown Royal Whiskey, Jose Cuervo 1800 Tequila

Beringer White Zinfandel, Clos du Bois Merlot and Chardonnay, Sterling Cabernet