



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

Colorado Springs Marriott

5580 Tech Center Dr., Colorado Springs, CO 80919
719-260-1800





CEREMONY

We feature indoor and outdoor options for your ceremony.

Our beautiful courtyard boasts spectacular views of Pikes Peak and a quaint gazebo.

Other options include our spacious event space.

- One hour rehearsal
- 60-minute ceremony in your chosen event space
- White wooden chairs
- Tables with linen and skirting for your guest book and DJ

\$1,000 and up on Saturdays **Based on Size*

\$500 and up Sundays *(Excluding Holiday Weekends)*

All prices subject to 8.20% tax and 23% Admin Fee

WEDDING RECEPTION PACKAGE

All our wedding packages include the following:

Complimentary Jr. Suite room for the bride and groom on their wedding night.

Based on a Qualified Food and Beverage Minimum Approved by Marriott

Amenity for the Bride and Groom in their Guest Room(Based on qualified F&B Minimum)

Breakfast Buffet for the Bride and Groom on the Morning after their Reception(Based on qualified F&B Minimum)

Champagne or Sparkling Cider Toast for all guests (Sunday's Only)

Complimentary Wedding Cake Cutting Service

Marriott Wedding Centerpieces

White or Black Tablecloths

White, Red or Royal Blue Napkins

Dance Floor and Staging for Head Table

Tables for Guest Book, Gifts and DJ

Complimentary Parking

Black or White Chair Covers @ \$4 per chair

***Bridal/Groom Getting Read Room Suite is not included in Wedding Package –
Speak with your Catering Manager for more Information about Pricing and Booking
Details.**

HORS D'OEUVRES

All pricing is per 50 pieces

Cold Hors D'oeuvres | All Pricing is Per 50 Pieces

Chilled Shrimp with Cocktail Sauce GF	\$260
Ceviche Shooters GF	\$240
Sun Dried Tomato, Artichoke Feta Phyllo Cups	\$185
Tomato & Mozzarella Bruschetta	\$175
Antipasto Skewers GF	\$175
Assorted Sushi Rolls(150 Piece Minimum)	\$400

Hot Hors D'oeuvres | All Pricing is Per 50 Pieces

Sweet Chili Chicken Brochettes GF	\$160
Asian Beef Tenderloin Skewers GF	\$235
Spanakopita	\$180
Chicken Wings(BBQ, Buffalo or Plain)	\$195
Vegetable Spring Rolls with Sweet Chili Sauce	\$180
Four Cheese Arancini with Tomato Sauce GF	\$185
Lobster Mac N' Cheese Bites	\$250
Vegetable or Pork Pot Stickers with Asian BBQ Sauce	\$185
Sesame Chicken Tenderloin with Sweet Soy	\$195
Coconut Shrimp with Sriracha Honey	\$260
Mini Crab Cakes with Remoulade	\$250

Chips and Salsa	\$30 per bowl (Serves 15 Guests Each)
Chips, Salsa and Guacamole	\$35 per bowl (Serves 15 Guests Each)
Spinach Dip with Pita Chips	\$35 per pound (Serves 15 Guests Each)

Assortment of Fresh Garden Vegetable Platter | \$200 per platter (Serves 50)

Served with Roasted Garlic Rosemary Dip

Fresh Seasonal Fruit Platter | \$200 per platter (Serves 40)

Imported and Domestic Cheese | \$280 Per Platter (Serves 50)

Garnished with Dried & Fresh Fruits, Assorted Nuts, Crackers & Artisan Breads

All prices subject to 8.20% tax and 23% Admin Fee.

DINNER

PLATED DINNER ENTREES

Plated Dinner Includes Mixed Salad, Starch and Seasonal Vegetable, Artisan Rolls and Butter, Freshly Brewed Regular, Decaf Coffee and Hot Tea (Beverage set on a station)

Choice of Two of the Following Entrée's

(Breakdown in entrée's due 3 business days prior to event)

Chicken Picatta

Pan Seared Chicken Breast with Lemon Caper Sauce

Chicken Marseille

Seasoned Boneless Seared Breast of Chicken Topped with Smoked Tomato & Herb Butter Sauce

Chicken Roulade

Boneless Breast of Chicken Stuffed with Boursin Cheese and Spinach and served with Dill Cream Sauce

Top Sirloin

Broiled Top Sirloin with Burgundy Mushrooms and Demi-Glace

Bistro Tender Medallions

(2) Petite Bistro Tender Medallions with Brandy Peppercorn Cream Sauce

Miso Salmon

Seared Salmon served with Ginger Miso Crust

All Dinners Include A Vegetarian Option(1 Choice)

Grilled Vegetarian Napoleon-Grilled Eggplant, Summer Squashes, Red Bell Pepper & Portabello Mushroom, Layered together with herbed farmers cheese and rustic tomato sauce

Vegetarian Wellington-Zucchini, Squash, Red Bell Pepper and Vegan Mozzarella Cheese in Puff Pastry with Marinara Sauce(Vegan)

\$54 per person (Saturdays)

\$50 per person (Sundays) *Excludes Holiday Weekends

All prices subject to 8.20% tax and 23% Admin Fee. Minimum of 25 guests.

DINNER

DINNER BUFFET ENTREES

Plated Dinner Includes Mixed Salad, Starch and Seasonal Vegetable, Artisan Rolls and Butter, Freshly Brewed Regular, Decaf Coffee and Hot Tea.

Salads

Choose One:

Traditional Caesar with Traditional Dressing with Parmesan Reggiano

Field Greens with Julienne of Carrots, Cucumbers & Tear Drop Tomatoes

Spinach Arugula with Bacon, Mushrooms and Red Onions served with Balsamic Creole Mustard Dressing

Entrees

Choose Two:

Seared Medallions of Beef with Brandy Peppercorn Cream Sauce

Chicken Putanesca Grilled Chicken Breast with Rustic Tomato Caper and Kalama Olive Ragout

Chicken Roulade Boneless Breast of Chicken Stuffed with Boursin Cheese and Spinach with Dill Cream Sauce

Chicken Marsala Seared Chicken with sautéed mushrooms in a Marsala Wine Sauce

Fresh Atlantic Salmon with Grilled Pineapple Salsa

Vegetarian Baked Ziti

\$59 per person (Saturdays)

\$55 per person (Sundays) *Excludes Holiday Weekends*

All prices subject to 8.20% tax and 23% Admin Fee. Minimum of 50 guests.

RECEPTION UPGRADES

Plated Dinner Upgrades: Additional \$7 per person

New York Strip

Maytag Bleu Cheese Demi-Glace Served over New York Strip

Reception Upgrades:

White Chair Covers- \$4 per chair

Black Chair Covers- \$4 per chair

Champagne Toast- \$4 per person

Upgraded Coffee Bar- \$4 per person

All prices subject to 8.20% tax and 23% Admin Fee. Minimum of 25 guests.

BEVERAGE

Bars are charged on consumption only. Host bars are subject to 8.20% tax and 23% Admin Fee.
Cash bars are subject to 8.20% tax.

Host & Cash Bar

Domestic & Domestic Light Beer \$7.00

Budweiser, Budweiser Light, Coors Light

Craft/Micro/Import Beer \$8.00

Sam Adams Boston Lager, New Belgium, Corona Extra & Fat Tire Amber

House Wine \$8.00

Please ask your Catering Manager for a Full Wine List

Core Well Spirits \$9.00

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, Svedka, Korbel Brandy

Core Call Spirits \$11.00

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Johnny Walker Red Label Scotch, Tangueray Gin, Maker's Mark Bourbon, Jack Daniel's TN Whiskey, Canadian Club Whiskey, Seagram's VO Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy

Cordials \$9.00 and up

Amaretto di Saronno, Bailey's & Kahlua

Soft Drinks \$4.00

Assorted Pepsi Products

Bartender fee is \$155

Cocktail Server fee is \$155

One bartender per 150 guests

GENERAL INFORMATION

Our Hotel

Our hotel offers 309 modern rooms for you and your guests. We offer friendly and flexible staff. Our amenities include a full-service restaurant, Starbucks, a cocktail lounge, room service, fitness center, indoor & outdoor pools (seasonal), hot tubs, coin operated laundry, business center and complimentary wireless internet in the lobby and guestrooms. We have everything you need to make your wedding memorable and successful. Blocks of rooms for your guests are also available.

Event Planning

Menu selections and planning commence one to three months prior to your wedding. Final menu selection and set-up are due 4 weeks prior to your event. A detailed banquet event order and room diagram will be completed at that time for your final approval and signature.

Guarantee of Attendance

Final guarantee of attendance is due three business days prior to your event. If no guarantee is given, your expected number will be used as your guarantee.

Pricing and Billing

A non-refundable advance deposit of \$1000 and signed contract are required to confirm an event on a definite basis. Payment may be made by check, credit card, or cash. 50% of payment will be 2 weeks prior to reception date. Final payment for the event is due ten days prior if paying by check or three business days prior if paying by credit card. A completed credit card link is required for incidentals that may occur during the event.

Admin Fee and Sales Tax

A 23% taxable Admin Fee and applicable sales tax, currently 8.20%, will be added to all food and beverage prices, audio visual charges and ceremony fees.

Outside Food and Alcohol Service

Only food and beverage provided by the Colorado Springs Marriott may be consumed in the hotel's public spaces. The Colorado Springs Marriott, as an on-premises licensed purveyor of spirits, beer and wine, is responsible for the sale and service of all alcoholic beverages. Therefore, no outside alcohol may be brought into any public spaces. As a licensed alcohol purveyor, the Colorado Springs Marriott is required by State and City law to (1) request proper photo identification of persons attempting to consume alcohol and (2) refuse alcoholic service to anyone that cannot provide said identification, identification is questionable/unacceptable or to persons that are intoxicated.

Outdoor Ceremony



Pavilion

Aspen Leaf Ballroom



Centerpieces



25 Tall Cylinders
10 Medium Cylinders
15 Small Cylinders



10 Grey Vases



5 Short/Wide Cylinders



6 Small Blue Vases

Centerpieces



50 Hurricane Globes
Client to provide taper candles

Recommended Wedding Vendor List

Wedding Planners

Jennifer Brummel	www.jenniandcompany.com	303-810-8798
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DJ Services

Complete Weddings + Events	www.completecos.com	719-419-6200
Randy Rodriguez Entertainment	www.randysinatra.com	719-310-9290
Warren Entertainment	www.coloradospringsdj.com	719-592-1993
Sensational Sounds	www.ssprodj.com	719-233-7735
Celebrity DJ	www.celebrity-dj.com	719-649-6121

Cakes

Sugarplum Cake Shoppe	www.sugarplumcakeshoppe.com	719-930-3343
Boonzaaijer's Dutch Bakery	www.dutchpastry.com	719-264-0177

Photography

Reflections Photography	www.reflectionsphotography.com	719-590-9270
Teresa Lee Photography	www.teresaleephoto.com	719-548-8300
Alee Photography	www.allee-photo.com	720-936-5678

Videography

Weddings of the Rockies	Call Tammy @	719-593-7096
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Photo Booths

Red Door Photo Booths	www.reddoorphotobooth.com	719-290-1909
Complete Weddings + Events	www.completecos.com	719-419-6200
Randy Rodriguez Entertainment	www.randysinatra.com	719-310-9290

Linens

Elegant Additions	www.elegant-additions.com	719-339-3219
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Florists

Skyway Flower Shop	www.skywaycreations.com	719-632-2661
Southern Charm	www.uniquesoutherncharm.com	719-360-1711
A Wildflower Florist & Gifts	www.awildflowerflorist.com	719-591-2100

Bridal / Formal

Bridal Elegance	www.bridal-elegance.com	719-596-5911
Something New Boutique	www.somethingnewboutique.com	719-282-6500

Officiants

A Bridal Blessing (Rev Calvin Wulf)		719-578-8837
Your Romantic Wedding	www.yourromanticwedding.com	719-930-6891

Salon & Spa Services

Mateos Salon and Day Spa	www.mateosdayspa.com	719-266-9295
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