



The Marriott Philadelphia Old City

\$160.00 Wedding Package

Celebrate your Wedding in one of the world's most fashionable neighborhoods – Philadelphia's Old City.

Impress your guests with preparations that combine amazing flavors with exotic presentations and exceptional libations.

At the Marriott Old City, we strive to exceed your expectations with a wide selection of event services.

We will work closely with you to design and present an innovative menu especially for you.

We look forward to hosting your friends & families.

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Beverage

Five Hour Open Bar

Serving Favorite Brand Liquor to include:

Vodka: Tito's
Gin: Beefeater
Scotch: Johnnie Walker Red
Bourbon: Bulleit
Whiskey: Jack Daniels
Rum: Bacardi
Tequila: Jose Cuervo Silver

Wines to include:

Chardonnay, Pinot Grigio
Cabernet Sauvignon, Pinot Noir and Rosé Wines
House Champagne

Imported and Domestic Beer to include:

Miller Lite, Yuengling Lager, Blue Moon and Corona
And Two (2) Local Craft Beers (Based Upon Availability)

Sparkling Water & Assorted Soda and Juices

Custom Signature Cocktail

Butlered Wine & Champagne as Guest Enter Cocktail Hour

Chilled Champagne Toast at Table Setting

Upgraded Items Available Upon Request

One (1) Bartender Per 75 Guests included Complimentary

Cocktail Reception

Stationary Food Displays

(CHOICE OF THREE)

Cheese Display

Imported and Domestic Cheese Display
Garnished with Whole Fruit, Grape Clusters,
Crackers and Sliced Baguettes, European Mustards

Vegetable Display

Seasonal Vegetable Crudités Display
Crisp Carrots, Celery, Broccoli, Cauliflower, Bell Peppers and
Cucumbers, served with Creamy Dipping Sauces

Mediterranean Display

Grilled Eggplant, Zucchini, Summer Squash, Roasted Peppers,
Marinated Mushrooms, Artichokes, Fresh Mozzarella, Tomatoes,
Sopprasatta, Prosciutto, Olives, Sliced Crusty Bread,
Virgin Olive Oil and Balsamic Vinaigrette

Mac n' Cheese Bar

Elbow Pasta with White Cheddar, Parmesan and Mozzarella Cheese
Toppings of: Crushed Tomatoes, Bacon, Roasted Peppers,
Caramelized Onions, and Sautéed Mushrooms

Asian Station

California Rolls, Noodle Salad in To-Go Boxes, Chicken & Scallion Skewers,
Crispy Spring Rolls and Dumplings in Bamboo Steamers

Pierogi Bar

Pierogies stuffed with Mashed Potatoes, Potato and Cheddar or Feta
with the following toppings: Whipped Butter, Sour Cream, Cheddar Cheese, Scallions,
Crumbled Bacon, Sautéed Mushrooms and Caramelized Onions

Gourmet Flatbread Station

BBQ Chicken - Mushroom, Bleu Cheese and Bacon - Shrimp and Manchego

Chicken & Waffles Station*

Mini Waffles made to Order with Country Style Chicken,
Pimento Cheese, and Maple Sriracha Syrup

*Requires Chef Attendant Fee: \$100.00 + per Chef

Cocktail Reception Continued

Butler Passed Hors d'oeuvres

(CHOICE OF SIX)

HOT

Mushroom Cap filled with Boursin Cheese
Crispy Asparagus wrapped in Phyllo with Asiago Cheese
Breaded Parmesan Peppadew stuffed with Goat Cheese
Miniature Beef Wellington with Béarnaise Sauce
Beef Sliders on Soft Mini Brioche with Caramelized Onions and Bistro Sauce
Mini Chicken & Beef Cheesesteaks
Sesame Crusted Chicken Skewer
Scallops Wrapped in Bacon
Mini Shrimp Taco with Shredded Cabbage, Mango and Cilantro
Maui Shrimp Spring Roll
Lobster and Lemon Spring Roll Crisp
Miniature Lump Crab Cake with Lemon Buerre Blanc Sauce
Malibu Coconut Shrimp with Shredded Coconut and Rum Batter

COLD

Roasted Pear and Artisanal Bleu Cheese Canape
Assorted California Style Sushi
Smoked Salmon Canapés with Grapefruit-Green Olive Tapenade
Smoked Salmon and Cream Cheese Cucumber Bites
Tomato and Basil Bruschetta
Seared Lamb on Crostini with Roasted Garlic Mayonnaise
Turkey Pistachio Roulade
Endive Points filled with Smoked Trout Salad
Crab Canape on Cumin Pita Toasts
Tomato Caprese Skewers with Balsamic Reduction
Prosciutto, Mozzarella & Roasted Pepper Skewers

UPGRADED ITEMS

Chilled Shrimp Cocktail - \$4.00 per piece
Baby Lamb Lollipops - \$4.00 per piece
Grilled Cheese and Tomato Soup Shooters - \$3.00 per item

Shellfish Display

Jumbo Shrimp Cocktail, Oysters, & Mussels Displayed in a Jumbo Ice Crab Shell
Presented with Cocktail Sauce & Horseradish
\$35.00 per person

Upgraded Items are Subject to 8% Sales Tax and 24% Service Charge

Dinner & Dance

French Rolls and Butter

Salad Course:

(CHOOSE ONE)

Baby Spinach and Frisse Salad with Bleu Cheese, Candied Walnuts, and Lemon Dijon Vinaigrette

Boston Bib Lettuce with Dried Cherries, Crumbled Gorgonzola Cheese, Spiced Pecans & Shallot Vinaigrette

Arugula and Roasted Beet Salad with Warm Goat Cheese Crouton, and Champagne Vinaigrette

Mixed Field Lettuces to include Arugula Topped with Grilled Asparagus, Mozzarella Cheese, and Roasted Seasoned Plum Tomato served with Aged Balsamic Vinaigrette

Entrée Course:

(CHOOSE TWO or DUET ENTRÉE)

Entrée Selections due Five (5) Business Days in Advance

Beef:

Grilled Filet Mignon with Roasted Shallot Demi

Roasted Filet Mignon with Merlot Wine Sauce

Braised Boneless Beef Short Ribs with Demi-Glace Sauce

Grilled New York Strip Loin with Bourbon Cremini Mushroom Sauce

Poultry:

Breast of Chicken Stuffed with

Spinach, Artichokes, Sundried Tomatoes & Parmesan Cheese with a Lemon Caper Sauce

Breast of Chicken filled with

Leeks, Mushrooms, Boursin Cheese and Chardonnay Cream Sauce

Seafood:

Pan Seared Filet of Black Cod with White Wine Lemon Butter Sauce

Pistachio Crusted Salmon with Lemon Cream Sauce

Butter Parmesan Striped Bass Filet

Potato Horseradish Crusted Red Snapper with Roasted Pepper Relish

Accompanied by Chef's Choice of Starch and Vegetable

Vegetarian, Vegan and Kosher Entrees Available Upon Request

Dessert Course:

Wedding Cake & Ice Cream

Custom Designed Wedding Cake from Bredenbeck's Bakery with Butter Cream Frosting

With your Choice of:

Paired with a Cordial Glass of Raspberry Sorbet with Sugar Frosted Grapes

OR

Marble Chocolate Tulip with Bassett's Vanilla Ice Cream on a Raspberry Painted Plate

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Teavana Teas

End of the Evening Options

All Stations Prepared as Wrapped & Ready to go Treats

Philly Late Night

Miniature Beef Cheese Steaks

with American Cheese, Provolone Cheese and Cheddar Cheese Sauce

Sautéed Onions and Peppers

Philadelphia Soft Pretzels with Cheddar Cheese Sauce and Spicy Mustard

\$12.00 per person

Late Night Breakfast

Bacon, Egg and Cheese on a Freshly Baked Roll

Accompanied by Hash Browns

\$10.00 per person

End of the Evening Options are Subject to 8% Sales Tax and 24% Service Charge

Your Package Includes:

Hospitality Room during Cocktail Reception for Wedding Party

Cocktail Hour Reception with Six (6) Butler Passed Hors d'oeuvres
and Three (3) Display Stations

Five Hour Premium Open Bar with Signature Cocktail

Butler Passed Wine & Champagne Upon Guest Arrival

Chilled Champagne Toast at Table

Personalized Multi-Course Dinner Presentation

Custom Designed Wedding Cake

Floor Length White Linens with Your Choice of Napkin Color

Chiavari Chairs in your Choice of Gold or Silver

Dance Floor and Staging for Band

A Suite for the Wedding Couple for One (1) Evening

Menu Design Tasting for 4 People

Qualifies for Marriott BONVOY Points

Based upon consumed Food & Beverage, and Guest Room Block Pick-up

Discounted Valet Parking for Event Guests not staying overnight

Package Pricing

\$160.00 inclusive per person

Inclusive of 8% PA Tax, 10% Alcohol Tax and 24% Gratuity

Parking

Event Guest Valet Parking – Discounted per wedding date
Overnight Guest Valet Parking – \$50.00 inclusive per car per evening

Deposit

A Non-Refundable Deposit in the amount of \$5,000.00 is due with the signed contract
25% of Event Total – due 6 months prior to the wedding date
50% of Event Total – due 3 months prior to the wedding date
All Deposits are Non-Refundable

Final Guarantee and Payment

The remaining balance (final payment) for your Wedding, based upon your final guest count is due seven (7) business days prior to event with cash or certified check.

Charges

Wedding Package pricing is inclusive of applicable taxes and service charge.
This includes a 15% gratuity for the banquet employees.

Additional services such as Ceremony Room Rental, Chef Attendant Fees, and food and beverage enhancements are subject to applicable taxes and service charge unless otherwise noted. In these cases, a 24% Service Charge of the total food and beverage revenue plus 8% sales tax and/or 10% liquor tax will be added.

Service

We will schedule supervisory staff to oversee all aspects of service.
We require of our staff a very crisp and specific appearance.

On the day of your event a full staff will be at your disposal.
There will be a catering manager, banquet manager, and banquet captain(s),
in addition to the appropriate number of servers, bartenders and kitchen staff.

Equipment

The hotel provides all the necessary items needed for your event from our existing inventory.
Tables, chairs, staging and dance floor are also provided.

Specialty items including Draping, Up-lighting, and Audio Visual Needs are available for rental and can be arranged for by request.

Linen

Full floor length solid white linen & choice of napkin color included in package.

A myriad of upgraded linen designs and colors are available for rental to enhance the design of your event.

Samples will be provided on request.