

HOTEL MORGAN

ESTD 1925

Wedding Planning Guide



127 High Street

MORGANTOWN | WV | 26505



WHERE HISTORY MEETS ELEGANCE

Since 1925, Hotel Morgan has been an iconic part of Morgantown history. Let our experienced planners create the blueprint to your special day by writing your own history. Celebrate your nuptials with your family and friends in our beautiful ballroom:

The Brandt Grand Ballroom

Room Rental: \$2,500 Friday & Saturday

Ballroom Rental Includes

- Banquet Tables & Chairs
- Head Table, Gift Table and Cake Table
- Table Linens and Napkins (Black, White or Ivory)
- Hotel Morgan's Signature China, Silverware & Glassware
- Table Numbers with Stands
- Candlelit Centerpieces
- Couple's Complimentary Wedding Night Stay
- Portioning & Serving of your Wedding Cake

You will also receive room rental discount on any other wedding-related events you wish to host with us, including:

Rehearsal Dinner, Bridal Shower, or a Farewell Breakfast/Brunch

**Rental prices are subject to a 7% state tax*

Hotel Morgan Elopement Package

Looking for an amazing small-gathering, elegant venue as an alternative for your special day? Hotel Morgan offers a great inclusive package for your intimate affair.

Elopement Package: Starting at \$599 and includes:

- Balcony Ceremony Location overlooking Grand Ballroom and adjacent Mezzanine Foyer Gathering Area
- Couple's Overnight Deluxe King Room Accommodation & In-Room Breakfast
- Champagne Toast, Charcuterie Board Display, 1-Tier Wedding Cake, Parking & Bouquet & Boutonniere



DINNER PACKAGES

CULINARY ELEGANCE & STYLE FOR YOUR SPECIAL DAY

At Hotel Morgan, the best of traditional appalachian cuisine meets modern cooking techniques and execution to deliver to you and your guests a truly memorable meal that's perfectly paired with your unforgettable day!



THE MORGAN

\$85 per person

One Reception Display

Two Butler Passed Reception Hors d'oeuvres

Buffet Dinner with Selection of Three Entrées

Champagne Toast

Coffee & Tea Service

All Applicable Tax & Service Charge

THE MONTMARTRE

\$95 per person

One Reception Display

Two Butler Passed Reception Hors d'oeuvres

Plated Dinner with Choice of Two Entrées

Champagne Toast

Coffee & Tea Service

All Applicable Tax & Service Charge

THE TOAST OF HIGH STREET

Market Price

Menus Curated Upon Request

Duet Entrée Plated Dinner

- All packages require a minimum of 100 guests guaranteed
- Wedding desserts are the responsibility of the Wedding Party and not provided by Hotel Morgan
- Desserts and other confectionery goods will be the only outside Food & Beverage items permitted to be brought into Hotel Morgan
- All other menu and bar selections must be purchased through the Hotel's Banquet & Catering Department

THE MORGAN

\$85 PER PERSON BUFFET

Choice of One Display:

- Tastes of the Season Display
- Housemade Hummus Display
- Charcuterie Display

Choice of Two Passed Hors d'oeuvres:

- Chicken & Waffle Skewer with Maple Bourbon Drizzle
- Smoked Salmon Roulade with Rye Crouton
- Pork Pot Sticker with Ponzu Sauce
- Vegetable Spring Roll with Sweet Chili Sauce
- Chicken Satay with Peanut or Teriyaki Sauce
- Asiago Chicken Bites
- Sweet & Sour Meatballs
- Mini Black Bean & Corn Tacos with Avocado Tomatillo Salsa
- Mini Beef Wellington (subject to change)
- Stuffed Mushrooms with Boursin Cheese
- Beef Empanadas
- Raspberry & Brie Wrapped in Phyllo Dough
- Smoked Sausage in Puff Pastry

Choice of One Salad OR Soup:

- Garden Salad**
Cucumbers, Cherry Tomatoes, Shaved Carrots, Sliced Red Onions, and Choice of Two Dressings
- Grilled Portobello & Spinach Salad**
Portobello Mushrooms, Roasted Asparagus Tips, Roasted Red Peppers, Parmigiano Reggiano Cheese, and Balsamic Vinaigrette
- Caesar Salad**
Crisp Romaine Lettuce, Garlic Croutons, and Parmesan Crisps
- Grilled Pear Salad**
Arugula & Spinach Mix with Dried Cranberries, Candied Walnuts, Bleu Cheese with Raspberry Balsamic Vinaigrette
- Roasted Tomato Bisque**
- Italian Wedding Soup**
- Chicken Tortilla Soup**

Choice of Three Entrée Selections (2 Protein + 1 Vegetarian):

- Sweet BBQ Chicken Breast
- Sundried Tomato & Artichoke Stuffed Chicken Breast
- Cinnamon Apple & Bacon Wrapped Pork Loin
- Asian Sesame Glazed Grilled Salmon
- Sliced Beef Tenderloin in Red Wine Jus
- Lemon Pepper Roasted Cod
- Cheese Tortellini in Pink Sauce
- Mushroom Spinach Stuffed Shells with Beurre Blanc Sauce
- Marinated Herb Crusted Cauliflower Steak
- Portabella Mushroom Cap Steaks with Red Wine Reduction
- Vegetable Lasagna

Choice of One Starch:

- Sharp Cheddar Au Gratin Potatoes
- Rosemary Roasted Red Potatoes with Garlic Butter
- Cranberry & Almond Rice Pilaf
- Baked Mac & Cheese
- Sweet Potato Hash

Choice of One Vegetable:

- Seasonal Grilled Vegetables with Pesto & Balsamic Glaze
- Roasted Squash with Toasted Pistachios
- Brown Sugar & Honey Glazed Carrots
- Roasted Asparagus with Garlic Butter
- Steamed Tricolor Cauliflower
- Green Beans with Roasted Red Peppers

Dinner Also Includes

Fresh Baked Dinner Rolls
with Butter

Complimentary Cake Cutting

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THE MONTMARTRE

\$95 PER PERSON PLATED

Choice of One Display:

- Tastes of the Season Display
- Housemade Hummus Display
- Charcuterie Display

Choice of Two Passed Hors d'oeuvres:

- Chicken & Waffle Skewer with Maple Bourbon Drizzle
- Smoked Salmon Roulade with Rye Crouton
- Pork Pot Sticker with Ponzu Sauce
- Vegetable Spring Roll with Sweet Chili Sauce
- Chicken Satay with either Peanut or Teriyaki Sauce
- Tomato & Mozzarella Arancini
- Phyllo Wrapped Asparagus & Asiago
- Almond & Apricot Bites
- Roasted Duck Peking Spring Rolls
- Mini Beef Wellington (Subject to Change)
- Stuffed Mushrooms with Boursin Cheese
- BLT Egg Skewers
- Raspberry & Brie Wrapped in Phyllo Dough
- Smoked Sausage in Puff Pastry

Choice of One Salad:

- Garden Salad**
Cucumbers, Cherry Tomatoes, Carrots, Sliced Red Onions, and Choice of Two Dressings
- Mixed Greens**
Roasted Beets, Citrus Segments, Goat Cheese, and Citrus Vinaigrette
- Caesar Salad**
Crisp Romaine Lettuce, Garlic Croutons, and Parmesan Crisps
- Grilled Romaine Salad**
Baby Romaine Lettuce Hearts, Tomato Bacon Jam & Balsamic Drizzle

Dinner Also Includes

Choice of One:

Fresh Baked Dinner Rolls
Sliced Artisan Multigrain
House Made Biscuits

Complimentary Cake Cutting

Entrée Selections:

Choice of Chicken OR Pork:

- Sundried Tomato & Artichoke Stuffed Chicken Breast
- Brown Sugar Marinated Pork Chop with Cipollini Onions, Grilled Peaches & Sweet BBQ Sauce

Choice of Beef OR Seafood:

- 6 oz. Filet of Beef Tenderloin
- 8 oz. Grilled Ribeye
- Sliced Smoked Brisket
- Baked Red Snapper with Pineapple Mango Salsa
- Blackened Honey Garlic Salmon
- Chef's Choice White Fish with Lemon Caper Sauce

Choice of Vegetarian:

- Herb Crusted Cauliflower Steak with Balsamic Glaze
- Spinach & Feta Stuffed Portabella Mushroom Cap with Balsamic Drizzle
- Pesto Cavatappi
- Couscous & Quinoa Stuffed Pepper
- Penne in a Butternut Cream Sauce

***If 3rd Protein Entrée Selection is Desired, Add \$5 per person to Montmartre Package**

Choice of One Starch:

- Smoked Gouda Whipped Potatoes
- Twiced Baked Russet Potatoes
- 3 Cheese Orzo with Italian Breadcrumbs
- Sweet Potato Spears
- Parmesan Lobster Risotto

Choice of One Vegetable:

- Steamed Butter Broccolini
- Bacon Braised Brussel Sprouts
- Brown Sugar Glazed Carrots
- Prosciutto Wrapped Asparagus
- Green Bean Almondine
- Blistered Cherry Tomatoes on the Vine

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ADDITIONAL ADD-ONS

Food Add-Ons

'Montani Semper': Market Price

- Menu Upon Request
- Duet Entrée Plated Dinner

Tastings:

- 2 People – Included in Wedding Package
- 4 People – \$50
- 6 People – \$75

Displays:

- Shrimp Cocktail – Market Price
- Sushi – Market Price

Additional Passed Hord's:

- \$5 per Person

Chef Attendant Action Stations:

- \$50 + tax & service charge per station
- Carving Station – \$20 ++ per person
- Pasta Station – \$15 +++ per person

Late Night Snacks: Pricing Upon Request

- High Street Taco Bar
- Gourmet Slider Bar
- Pepperoni Rolls
- Pretzel Bites Bar
- French Fry Bar
- Chicken Wings Bar

Wedding Add-Ons & Upsells

Cleaning Fee:

- Excessive Cleaning Fee – \$250 + tax

Day-Of Fees:

- Revised/Change Day-Of Fee – \$500 + tax
- Maître d' Fee – \$250 + tax

Reception Fees:

- Reception Decorating Fee – \$500 + tax
- Specialty Linens – Pricing Upon Request
- Specialty Chairs – Pricing Upon Request
- Card Box Rental – \$25 + tax
- Cake Stand Rental – \$25 + tax

Bar Fees:

- Bar Set-Up/Bartender Fee – \$150 + tax

Delivery Room Fees:

- Delivery Room Charge – 20% Service Charge
- Gift Bag Delivery Room Charge – \$2 per bag

Ceremony Fees:

- Ceremony Change-Over Fee – \$500 + tax
- Pipe & Drape Fee – \$1,250 + tax
- Riser Fee – \$300 + tax
- Post Event Packing Rental Chair & Furniture Fee – \$2 + tax per chair

Hotel Morgan Professional Day Of Coordination:

- Pricing Upon Request

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FROM THE BAR

CALL & PREMIUM
BEER, WINE, & SPIRITS

BAR OFFERINGS CURATED BY ANVIL+AX

Hosted Open Bar Packages

Beer & Wine

3-Hour Package | \$30

4-Hour Package | \$40

Call Brands

3-Hour Package | \$35

4-Hour Package | \$45

Premium Brands

3-Hour Package | \$45

4-Hour Package | \$55

All package prices are per person and include service charge. Bar packages have a four (4) hour maximum. Each package includes a premium selection of three red and three white wines, as well as domestic, imported, and craft beers.

A "Bartender Fee" of \$150 will be applied to every event bar, for every 50 guests.

On-Consumption Bar Packages

Beverages

Liquor by the Drink

Domestic Beer

Imported Beer

Local Craft Beer

Wine by the Glass

Soft Drinks

Call Brands

\$9 Each

\$6 Each

\$6 Each

N/A

\$8 Each

\$2 Each

Premium Brands

\$12 Each

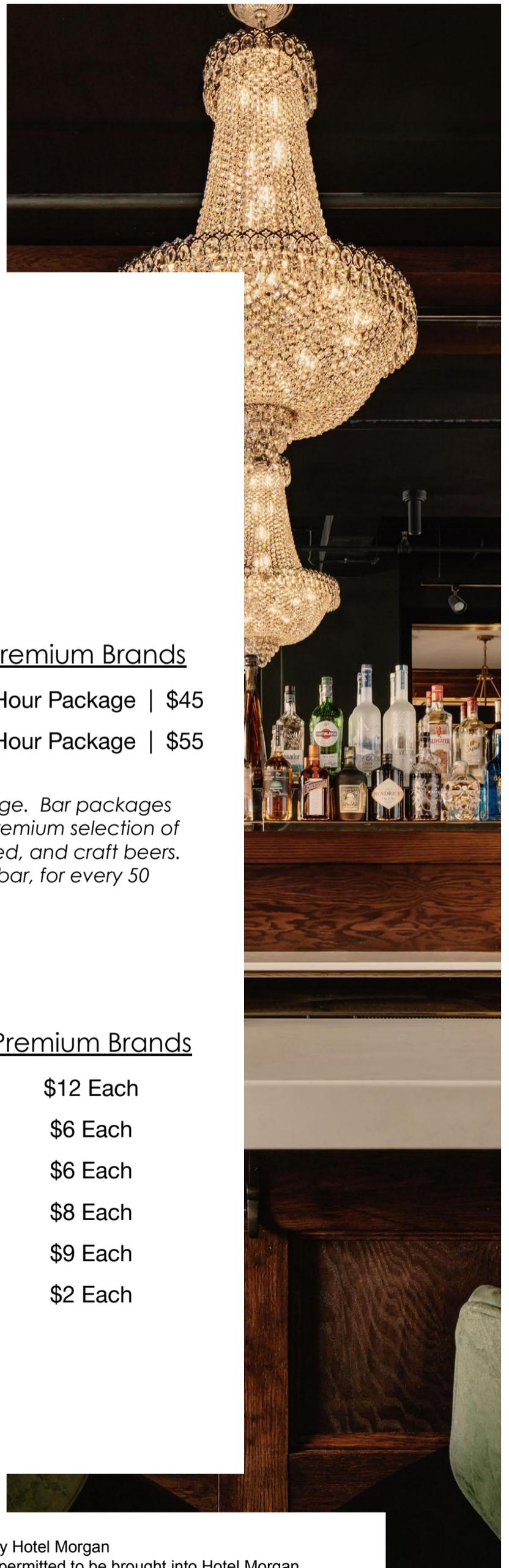
\$6 Each

\$6 Each

\$8 Each

\$9 Each

\$2 Each



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Connect with Hotel Morgan & Plan Your Perfect Wedding!



www.hotelmorgan.com



[@thehotelmorgan](https://www.instagram.com/thehotelmorgan)



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