

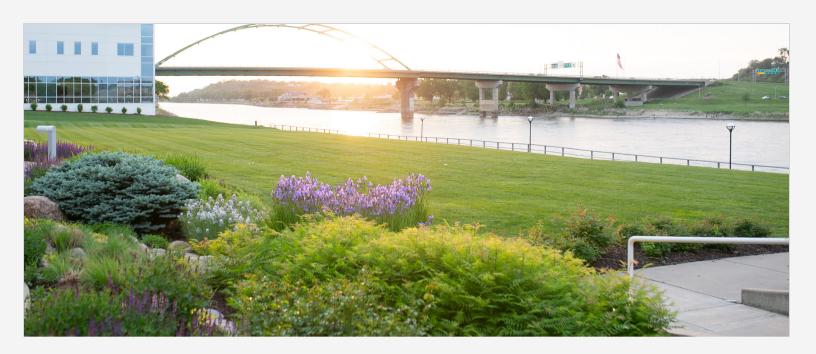
# WEDDINGS

# MARRIOTT SOUTH SIOUX CITY RIVERFRONT

Let us bring your special day to life at the Marriott South Sioux City Riverfront.

Our experts will go above and beyond to make your vision, your tastes, and your dreams come true for an unforgettable happily ever after that exceeds every expectation.







Overlooking the Missouri River and Downtown Sioux City, Iowa, Marriott South Sioux City Riverfront creates a seamless full- service experience.

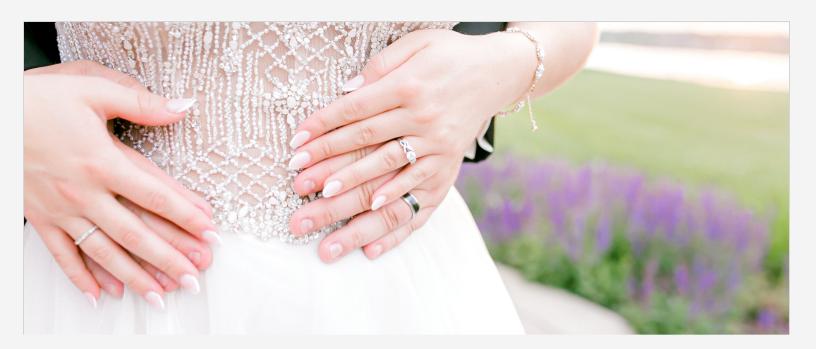
As you plan the details for this joyous event, let the Marriott South Sioux City Riverfront help you create an unforgettable event. Whether it is an intimate family gathering or a large social event, every Marriott event displays the same impeccable service.

Our experienced team will ensure your event is one to be remembered. Plan your event with people that know every last detail matters—and that every event is unique.

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# THE PLACE TO WED

Our catering professionals are versed with the subtleties of wedding etiquette, leaving no detail overlooked. At the Marriott South Sioux City Riverfront, we bring something extra to every wedding reception: a tradition of care, concern, and service that will make your wedding a celebration to remember.

The stunning Grand Ballroom offers 11,000 square feet of impressive space that can accommodate up to 600 attendees. It offers beautiful finishes and high ceilings with exquisite custom lighting. Our Terrace Ballroom is the newest addition to the Marriott Hotel. It offers 2,150 square feet and has breathtaking views of the Garden Terrace and Missouri River.

Our wedding menus are created with a variety of options that are sure to please. If you have further questions, please contact our Sales and Catering Office.



# YOUR CEREMONY

Whether a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, choose one of our spectacular venues for the perfect backdrop to your "I Do's"

# Our ceremony options include:

Event space rental Set up of chairs Microphone

## Locations

Garden Terrace \$750 seating for 275

Monterey Lawn \$750 seating for 500

Terrace Ballroom \$1,200 seating for 250

# Ceremony Enhancement

Circle Platform \$200

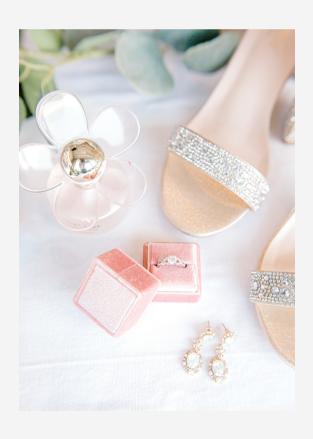


# YOUR RECEPTION

Eat, drink, and celebrate to the fullest in one of our breathtaking venues. We will take care of everything from the set-up and teardown to the menu, so you can take care of the memories.

# Wedding Reception Package

Marriott Certified Wedding Planner
Room set-up, tear down, and clean up
Tables and chairs
China, glassware, silverware
House linens and napkins (White or Black)
Dance Floor
Head Table for the wedding party on a riser
Screen/Projector for slideshow or video
Microphone at the head table
Complimentary menu tasting for up to 4 people
Hand out your welcome bags to guests at check-in
Special room block rates for wedding guests
Complimentary airport/downtown shuttle
Overnight accommodations for bride & groom



# **Reception Spaces**

# Orion/Carlisle Ballrooms

Up to 350 guests

Wedding Reception Package: \$1,000

Food Minimum: \$5,000

#### Grand Ballroom

Up to 600 guests

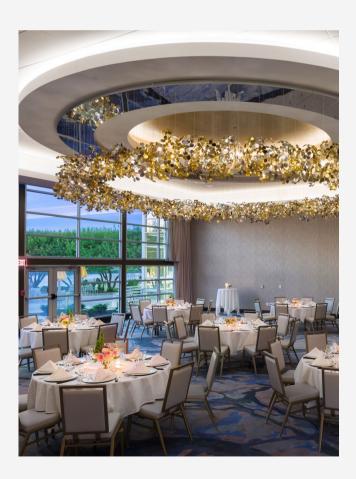
Wedding Reception Package: \$2,000

Food Minimum: \$10,000

# Marriott Center

Up to 1200 guests

Wedding Reception Package: \$1,500



# Amberley/Monterey Ballrooms

Up to 250 guests

Wedding Reception Package: \$1,000

Food Minimum: \$5,000

#### Terrace Ballroom

Up to 120 guests

Wedding Reception Package: \$1,000

Food Minimum: \$3,000

# Cardinal Room

Up to 250 guests

Wedding Reception Package: \$1,000

#### **Additional Services**

Cake Cutting Service \$1/person Cut & Serve Cake \$2/person Gold, Silver, or Black Chargers \$1/charger



Start your event with a cocktail social.

Premium \$6.50 Top Shelf \$7.00 & up Domestic Beer \$6.00 Imported & Micro Beer \$6.50 & up Malt Beverages \$6.00 House Wine by the Glass \$7.00 Soda \$4.00

Domestic Keg Beer \$375.00 Import & Micro Keg Beer \$450 & up House Wine by the Bottle \$23.00 Signature Wine by the Bottle \$24.00 & up Champagne by the Bottle \$24.00 Fruit Punch or Lemonade \$20.00





# Per 100 pieces

#### House Meatballs

Choice of marinara & white cheddar or bourbon BBQ \$200

#### **Bacon Wrapped Shrimp**

Large shrimp wrapped in Applewood smoked bacon with orange marmalade glaze \$350

#### Stuffed Mushrooms

Sausage and herb cream cheese stuffed mushrooms with white cheddar \$215

#### Bang Bang Shrimp Shooter

Tempura shrimp, citrus slaw, sweet and sour aioli \$400

#### Asparagus Asiago Phyllo

Asparagus spear wrapped in phyllo and asiago cheese \$300

#### Stuffed Date

Blue cheese stuffed date with bacon bits and balsamic reduction \$300

## Terriyaki Beef Skewer

Marinated beef skewer with teriyaki sauce and sesame seeds \$250

# Coconut Crusted Chicken Medallion Shooters

Served with jerk aioli and mango salsa \$350

#### Guacamole Bites

Crispy wonton, marinated guacamole, cojita cheese \$195

#### Cranberry Brie Crostini

Creamy brie, toasted baguette, cranberry reduction \$200

# Seven Layer Cups

Smashed beans, sour cream, shredded lettuce, cheddar cheese, pico, black olives, hot sauce, tortilla chips \$375

#### Italian Tortellini Skewer

Marinated heirloom tomato, salami, kalamata olive, cheese tortellini, balsamic reduction \$300

#### Chilled Potato

Chilled potato, sour cream, bacon, chive, cheddar \$250

#### Prosciutto and Melons

Honeydew, cantaloupe prosciutto, fried sugared mint skewer \$250

## **Buffalo Chicken Cups**

Crisp wonton cups, cream cheese, shredded chicken, spicy buffalo sauce, chive \$250

#### Sausage & Peppers

Spiced kielbasa, trinity of peppers and red onion, skewered and oven roasted \$300



# Serves 100 people

#### Build Your Own Bruschetta

Assorted breads, crackers, tomato bruschetta, olive tapenade, balsamic vinegar, EVOO \$250

#### Charcuterie Display

Hard salami, country ham, hot capicola ham, assorted berries and herbs, assorted breads and crackers \$500

#### Fondue Dips

Spinach & artichoke, buffalo chicken, crab dip, assorted breads, crackers, tortilla chips \$700

#### Anti-pasta Display

Grilled asparagus, marinated olives, roasted baby corn, blistered heirloom tomatoes, pan-seared tri-color cauliflower, red pepper aioli, herb hummus \$400

#### Nacho Bar

Seasoned ground beef, tortilla chips, creamy queso, fresh tomatoes, pickled red onion, chopped lettuce, black olives, sour cream, pico \$500

# Pretzel Snack

Large soft pretzels, beer cheese sauce, mustard, garlic butter, cinnamon sugar \$350

# Market Fruit Display

Assorted seasonal fruits and berries \$300

#### Imported Cheese Display

German cambozola, Denmark aged Havarti, Denmark blue cheese, assorted berries and nuts, assorted breads and crackers \$450

# Old Bay Shrimp Display

Citrus bouillon poached, spicy cocktail sauce, lemon wedges \$325

#### Slider Station

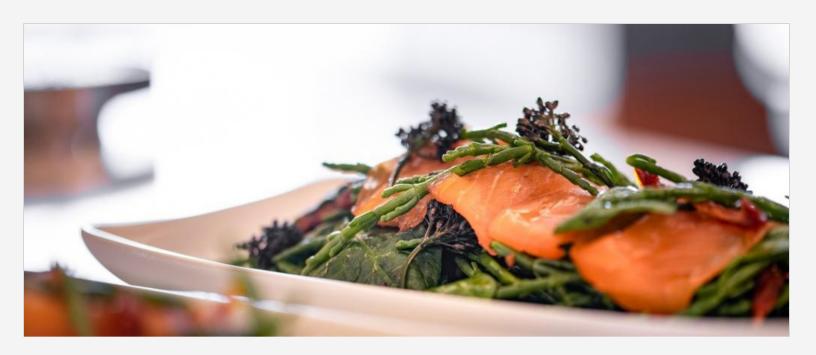
Sliders on brioche bun with steak fries Mushroom & Swiss, Cheddar Bacon, Black & Blue With grilled onions, tomato, lettuce, mayo, ketchup, mustard, bread and butter pickles \$275

#### Sundae Bar

Choice of vanilla or chocolate ice cream, caramel sauce, chocolate sauce, chopped nuts, M&M's, sprinkles, Oreo's, whipped cream, cherries \$425

## Wing Bar

Steak sauce wings, hot sauce wings, bbq wings, honey mustard wings \$400



# PLATED ENTREES

Includes garden greens and house dressing, rolls & butter, coffee or iced tea.

# Beef

# Filet

Filet of beef with rosemary compound butter, garlic herb roasted squash, gouda mashed potatoes 8oz: \$48.00

60z: \$38.00

# Sirloin

Grilled beef sirloin with onion brulee, roasted tricolor cauliflower, garlic mashed potatoes

8oz: \$29.00 6oz: \$26.00

# Slow Roasted Beef

Savory sliced slow roasted beef with red wine bordelaise, roasted root vegetable medley, tricolor potatoes \$24.00

# Pork

## Bone In Pork Chop

Smoked bone in pork chop with jalapeno peach compote, roasted tomatoes, roasted sweet potatoes \$28.00

#### Pork Tornadoes

Two bacon wrapped pork tornadoes with brandy apple cream and parmesan, pepper hash cake, fried brussels \$25.00

# Porter House Pork Chop

Grilled 7oz porter house pork chop with blistered blue cheese, herbed mashed potatoes, honey carrots \$24.00

# Chicken

## Caprese Chicken

8oz pan seared airline breast topped with blistered mozzarella, roasted tomato, and balsamic glaze, spinach confit, herb mashed potatoes \$25.00

# Sautéed Chicken

8oz airline breast with bacon, herb, garlic, red grapes, and chicken jus, roasted tri color herb potatoes, almandine green beans \$25.00

#### Chicken Florence

8oz airline breast with confit onions, sautéed mushrooms, and fortified roasted chicken demi, garlic spinach, gouda mashed potatoes \$25.00

#### Pesto Chicken

8oz airline breast with basil pesto cream sauce, roasted baby red potatoes, almandine green beans \$23.00

# Fish

#### Salmon

6oz six pepper honey glazed salmon with red pepper béarnaise, roasted tri-color carrots, herb mashed potatoes \$28.00

#### Cod

6oz almond crusted cod with butter cream sauce, roasted tomatoes, herb and butter orzo \$25.00

# Vegetarian & Gluten Concious

#### Grilled Portabella

Grilled Portabella mushroom cap stuffed with tomato, pepper ragu, and corn chex, herb wild rice \$23.00

# Stuffed Bell Pepper

Stuffed bell pepper, tomato, rice, onions, topped with tomato ragu and toasted corn chex, lemon, herb, EVOO, potatoes \$23.00

# Garden Pesto

Garden Pesto and bean curd, ribbons of zucchini, squash, carrots, asparagus, basil pesto, white whine, EVOO sauce \$23.00

# **Plated Duets**

#### Beef & Chicken

6oz. grilled beef sirloin with pan seared chicken marsala, roasted garlic mashed potatoes, tricolor cauliflower \$33,00

# Beef & Scallops

6oz. filet of beef with two pan seared scallops, root vegetable medley, tricolor potatoes \$50.00

# Children

# Chicken Strips

Chicken Strips, bread & butter pickles, steak fries, brown sugar BBQ sauce, milk \$12.00

# Cheeseburger

Broiled Beef Burger, Tillamook cheddar, grilled bun, bread & butter pickles, steak fries, ketchup, milk \$12.00

# Mac & Cheese

Chef's mac & cheese, elbow pasta, 3 cheese mornay, toasted bread crumbs, milk \$12.00



# **BUFFET ENTREES**

Includes rolls & butter, coffee or iced tea.

#### Buffet 1

Garden Fresh Mixed
Greens Italian Pasta Salad
Parmesan Chicken
Pork Loin
Roasted Red Garlic
Smashed Potatoes
Roasted Corn Medley
\$34.00

# Buffet 2

Caesar Salad
Greek Pasta Salad
Honey Roasted Chicken
Lemon Pepper Atlantic Cod
Savory Slow Roasted Beef
Roasted Garlic Mashed Potatoes
Minnesota Wild Rice
Kahill's Green Beans
Roasted Vegetable Medley
\$38.00

#### Buffet 3

Spinach, Kale Greens
Loaded Wedge
Orzo Pasta Salad
Chicken Florence
Six Pepper Honey Glazed Salmon
Chef Carved Beef Strip Loin
Potato Au Gratin
Roasted Potato Medley
Fried Brussels
Roasted Cauliflower & Carrots
\$45.00



We know that your special day is in the details.

# Reserving Space

In order to secure your event space, we will require a non-refundable deposit equal to the amount of your room rental. This deposit is due when you sign your event contract.

### **Payment**

Full payment is due 5 business days prior to your event. A credit card authorization will be requested for any charges that may exceed this payment.

#### Alcohol

If alcoholic beverages are to be served on the hotel premises the hotel will require the beverages to be dispensed by hotel servers & bartenders only. The alcoholic beverage license requires the hotel to (1): request proper identification (photo I.D.) of any person & refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2): refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

## Food & Beverage

You may provide your own cake, mints, and nuts. However, Marriott South Sioux City Riverfront must provide all other food and beverage items. Neither you, nor your guests, will be permitted to remove food and beverage from our facility due to license restrictions.

#### Guarantees

In order to provide you with excellent service, we require a guaranteed headcount 10 days prior to your function. This number is not subject to reduction. You will be billed for the guaranteed number or actual attendance, whichever is greater.

### Menu Pricing

All prices are subject to review three months prior to your event, except when a signed contract has been agreed upon.

#### Decor

Please help avoid damage to wallpaper, woodwork, or paint by not taping or tacking any materials without prior consent from the hotel. Glitter, confetti, tissue streamers, and helium balloons are not allowed. Use of these items will result in a minimum \$300.00 clean up fee. Due to fire restrictions, all candles must be in glass candle holders.

## Security

Security is required for all wedding functions and will be billed to you. Security rates are currently \$275.00 for the evening.



# PREFERRED VENDORS

# Event Design & Decor

6 South Designs www.6southdesigns.com 712.276.4190

# Videographer

Smyth Visuals www.smythvisuals.com 402.833.8632

# Florist

Flower Cart Creations 712.251.7140

# DJ

Energy Event Group www.energyeventgroup.com taylorbphotog@gmail.com

Complete Weddings + Events www.completewedo.com 712.899.6948

# Linens & Chair Covers

Chair Cover Elegance 712.540.6042

# Photographer

Taylor B Photography www.taylorbphotography.com taylorbphotog@gmail.com

Laura Johnson Photography www.laurajohnsonphotography.com 712-490-0907



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