



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

DES MOINES MARRIOTT DOWNTOWN®

700 GRAND AVE, DES MOINES, IA 50309

T 515.245.5500 F 515.245.5567

DesMoinesMarriott.com



Experience the Excellence

CONGRATULATIONS ON YOUR ENGAGEMENT

Located in the heart of Downtown, the Des Moines Marriott Downtown rises 33 stories above the city. Guests enjoy breathtaking views while experiencing the excellence that only Marriott can deliver.

Your reception may include an evening celebration of dinner and dancing, a champagne brunch, a bountiful lunch buffet or an early evening cocktail and hors d'oeuvres event. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

With stylish guest rooms, we've set the benchmark in luxury guest accommodations. Reminiscent of an urban downtown residence, all 413 rooms feature flat-screen TVs and luxurious bedding. Your wedding package includes a complimentary suite for the Wedding Couple (Based on availability).



MARRIOTT BONVOY POINTS OR AIRLINE MILES

After your dream wedding...Reward yourself with the perfect honeymoon...

Your rewarding experience begins with your preference for points or airline miles: earn 2 points for every dollar spent on events, up to 200,000 points or 1 airline mile for every dollar spent on events, up to 20,000 miles.

Sample ways to use all the points you could earn by having your wedding at the Des Moines Marriott Downtown:

- Two nights at the Waikiki Beach Marriott Resort and Spa 46,000 points
- Two nights at the Grand Cayman Marriott Beach Resort 46,000 points
- An airline ticket on the inter-Hawaiian Island route system 25,000 points
- 7 nights split between 3 Hawaiian properties 130,000 points
- Three-day Hertz Car Rental 30,000 points
- Two nights at Frenchman's Reef and Morning Star Marriott Beach Resort, St. Thomas, Virgin Islands 100,000 points
- An overnight ride on the Orient Express, from Rome to Venice. Includes meal and travel through Italy 1,000,000 points

These are sample rewards point options. Rewards and point values may differ, depending on the dates you choose. Points are rewarded 10 days after the event date. For more information, go to:

www.meetmarriottbonvoy.marriott.com

Hotel Gallery



ZTS PHOTO



KATIE MCDONALD PHOTOGRAPHY



KATIE MCDONALD PHOTOGRAPHY



BLIND PHOTOGRAPHY



BLIND PHOTOGRAPHY



KATIE MCDONALD PHOTOGRAPHY



KATIE MCDONALD PHOTOGRAPHY



BRIAN GARMAN PHOTOGRAPHY



BRIAN GARMAN PHOTOGRAPHY

— Your Reception Includes: —



OUR GIFT TO YOU

Personal Server for the Head & Family Tables
Choice of White or Black Linens & Napkins
House Centerpiece with Three Votive Candles
Parquet Dance Floor & Raised Head Table
Cake Table, Guest Book Table, Gift Tables
Menu Tasting for up to Six Guests
Complimentary Cake Cutting & Serving
Complimentary Bartender Fees

Complimentary Suite for the Wedding Couple with Breakfast for Two in Rock River Grill
Upgraded Accommodations for Parents, Based on Availability
Complimentary Overnight Accommodation for Your 1st Year Anniversary (with Diamond Package)
Special Room Rates for Overnight Guests
Dedicated Marriott Certified Wedding Planner
Earn up to 50,000 Marriott Bonvoy Points or 15,000 Airline Miles

The Lace Package

Two Butler Passed Hors d'oeuvres

Champagne Toast During Dinner

SALAD, CHOOSE ONE:

Fresh Garden Salad: Arcadian Greens, Beets, Shaved Radish, Shaved Carrots, Cherry Tomatoes, Cucumber, Chef's Choice Dressing

Classic Caesar Salad with House-Made Croutons, & Shaved Parmesan

Baby Spinach Salad: Toasted Pecans, Red Onions, Shaved Asiago, & Smoked Tomato Vinaigrette

Chop Salad: Romaine Lettuce, Tomato, Bacon, Red Onion, & Bleu Cheese Crumbles with Bleu Cheese or Vinaigrette

Iowa Harvest Salad: Mixed Kale Salad, Shaved Cheddar, Apple Slices, Maple Walnuts, Creamy Cider Vinaigrette

ENTRÉES, CHOOSE TWO:

Herb Grilled Chicken Breast, Garlic Roasted Baby Potatoes, Seasonal Vegetables, Herb Jus \$35

Chicken Saltimbocca, Crispy Polenta Cake, Roasted Asparagus, Tomato Gastrique \$37

Fennel Crusted Salmon, Citrus Butter Sauce, Wild Rice Pilaf, Broccolini \$40

Mustard Glazed Pork Loin, Roasted Brussel Sprouts, Garlic Mash, Jus \$37

Grilled Berkwood Pork Chop, Potato Gnocchi, Braised Red Cabbage, Apple Demi-glace \$39

Cider Braised Short Rib, Creamy Grits, Fennel & Apple Slaw \$41

Grilled Beef Filet, Horseradish Whipped Potatoes, Seasonal Vegetable, Cabernet Demi-glace \$58

New York Strip, Parsnip & Potato Gratin, Sautéed Greens, Cab Reduction \$54

Potato Gnocchi, Pesto, Pepperonata, Toasted Pine Nuts \$35

Roasted Cauliflower Steak, Tomato Masala, Basmati Rice, Local Greens \$35

Dinner served with Freshly Baked Breads, Seattle's Best Coffee®, Taylors of Harrogate Teas®

Starting at \$35 per person

Please inquire about pricing for Duet Plated Meals.

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

The Crystal Package

One Hour Gold Standard Open Bar

Two Butler Passed Hors d'oeuvres

Champagne Toast During Dinner

ENHANCEMENT, CHOOSE ONE:

White or Black Chair Covers

Four Colored Up-lights Around the Ballroom

SALAD, CHOOSE ONE:

Fresh Garden Salad: Arcadian Greens, Beets, Shaved Radish, Shaved Carrots, Cherry Tomatoes, Cucumber, Chef's Choice Dressing

Classic Caesar Salad with House-Made Croutons, & Shaved Parmesan

Baby Spinach Salad: Toasted Pecans, Red Onions, Shaved Asiago, & Smoked Tomato Vinaigrette

Chop Salad: Romaine Lettuce, Tomato, Bacon, Red Onion, & Bleu Cheese Crumbles with Bleu Cheese or Vinaigrette

Iowa Harvest Salad: Mixed Kale Salad, Shaved Cheddar, Apple Slices, Maple Walnuts, Creamy Cider Vinaigrette

ENTRÉES, CHOOSE TWO:

Herb Grilled Chicken Breast, Garlic Roasted Baby Potatoes, Seasonal Vegetables, Herb Jus \$48

Chicken Saltimbocca, Crispy Polenta Cake, Roasted Asparagus, Tomato Gastrique \$50

Fennel Crusted Salmon, Citrus Butter Sauce, Wild Rice Pilaf, Broccolini \$53

Mustard Glazed Pork Loin, Roasted Brussel Sprouts, Garlic Mash, Jus \$50

Grilled Berkwood Pork Chop, Potato Gnocchi, Braised Red Cabbage, Apple Demi-glace \$52

Cider Braised Short Rib, Creamy Grits, Fennel & Apple Slaw \$54

Grilled Beef Filet, Horseradish Whipped Potatoes, Seasonal Vegetable, Cabernet Demi-glace \$71

New York Strip, Parsnip & Potato Gratin, Sautéed Greens, Cab Reduction \$67

Potato Gnocchi, Pesto, Pepperonata, Toasted Pine Nuts \$48

Roasted Cauliflower Steak, Tomato Masala, Basmati Rice, Local Greens \$48

Dinner served with Freshly Baked Breads, Seattle's Best Coffee®, Taylors of Harrogate Teas®

Starting at \$48 per person

Please inquire about pricing for Duet Plated Meals.

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

The Diamond Package

Four Hour Continuous Gold Standard Open Bar
Three Butler Passed Hors d'oeuvres
Champagne Toast with Strawberry Garnish for Dinner

ENHANCEMENT, CHOOSE THREE:

White or Black Chair Covers
Butler Passed Champagne During Cocktail Hour
White Drape Behind Head Table with Choice
of Wall Lights or Colored Up-lights
Late Night Snack
Fruit Infused Water Station

SALAD, CHOOSE ONE:

Fresh Garden Salad: Arcadian Greens, Beets, Shaved Radish, Shaved Carrots, Cherry Tomatoes, Cucumber, Chef's Choice Dressing
Classic Caesar Salad with House-Made Croutons, & Shaved Parmesan
Baby Spinach Salad: Toasted Pecans, Red Onions, Shaved Asiago, & Smoked Tomato Vinaigrette
Chop Salad: Romaine Lettuce, Tomato, Bacon, Red Onion, & Bleu Cheese Crumbles with Bleu Cheese or Vinaigrette
Iowa Harvest Salad: Mixed Kale Salad, Shaved Cheddar, Apple Slices, Maple Walnuts, Creamy Cider Vinaigrette

ENTRÉES, CHOOSE TWO:

Herb Grilled Chicken Breast, Garlic Roasted Baby Potatoes, Seasonal Vegetables, Herb Jus \$65
Chicken Saltimbocca, Crispy Polenta Cake, Roasted Asparagus, Tomato Gastrique \$67
Fennel Crusted Salmon, Citrus Butter Sauce, Wild Rice Pilaf, Broccolini \$70
Mustard Glazed Pork Loin, Roasted Brussel Sprouts, Garlic Mash, Jus \$67
Grilled Berkwood Pork Chop, Potato Gnocchi, Braised Red Cabbage, Apple Demi-glace \$69
Cider Braised Short Rib, Creamy Grits, Fennel & Apple Slaw \$71
Grilled Beef Filet, Horseradish Whipped Potatoes, Seasonal Vegetable, Cabernet Demi-glace \$88
New York Strip, Parsnip & Potato Gratin, Sautéed Greens, Cab Reduction \$84
Potato Gnocchi, Pesto, Peperonata, Toasted Pine Nuts \$65
Roasted Cauliflower Steak, Tomato Masala, Basmati Rice, Local Greens \$65

DUET PLATE UPGRADE OPTION:

4 oz. Beef Filet \$8 / 2 Prawns \$5 / 4 oz. Lobster Tail \$11

Dinner served with Freshly Baked Breads, Seattle's Best Coffee®, Taylors of Harrogate Teas®

Starting at \$65 per person

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

Beverages

GOLD STANDARD WELL TO INCLUDE:

Canadian Club Blended Whiskey
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Beefeater Gin
Smirnoff Vodka
Courvoisier VS Cognac
Captain Morgan Spiced Rum
Cruzan Aged Light Rum
Jose Cuervo Tradicional Silver Tequila
Hosted \$7 per drink, Cash \$8 per drink

Wines to Include:

Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio,
Chardonnay, Merlot, & Cabernet Sauvignon
Hosted \$7 per glass, Cash \$8 per glass

ALL BARS TO INCLUDE:

Domestic Beer: Budweiser, Bud Light, Michelob Ultra,
Miller Lite, and O'Doul's Non-Alcoholic
Hosted \$5 each, Cash \$6 each

Imported Beer: Corona Extra and Stella Artois
Craft Beer: Goose Island 312 & Samuel Adams Lager
Hosted \$6 each, Cash \$7 each

Assorted Pepsi Products & Bottled Water **\$3 each**

ADDITIONAL OPTIONS:

Domestic Kegs: \$400 per Keg
Imported & Craft Kegs: (price will vary pending kind)

Additional Hours for Bar Packages:
Premium Well- \$8 per person, Top Shelf- \$10 per person
Beer & Wine only-\$8 per person

GOLD STANDARD CALL TO INCLUDE:

Johnny Walker Red Label Scotch
Jack Daniel's Tennessee Whiskey
Tanqueray Gin
Absolute Vodka
Maker's Mark Bourbon Whiskey
Courvoisier VS Cognac
Captain Morgan Spiced Rum
1800 Silver Tequila
Bacardi Superior Rum
Hosted \$8 per drink, Cash \$9 per drink

Wines to Include:

Chateau St. Jean Chardonnay, Brancott Estates Sauvignon
Blanc, Line 39 Pinot Noir, Canoe Ridge "The Expedition"
Merlot, and Avalon Cabernet Sauvignon
Hosted \$10 per glass, Cash \$14 per glass

COCKTAIL HOUR LIBATIONS

Sangria Bar | \$8 per person/hour
Two Unique blends with Fruit & Herb Add-ons

Flavored Margarita Station | \$9 per person /hour
Choose 2 flavors: Classic, Strawberry, or Watermelon

Craft Beer Station | \$9 per person/hour
Exile, Peace Tree, Confluence. Served with our Pallet Bars

Batch Cocktails | Please inquire for pricing

COCKTAIL ENHANCEMENTS

Cordials | \$9 per drink
Champagne | \$7 per drink
Martini Bar | \$11 per drink

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

Wines

WINE SELECTION

Sparkling Varietals

LaMarca Prosecco, Extra Dry	\$52
Segura Viudas, Brut "Aria"	\$60
Mumm Napa "Prestige, Chefs de Caves"	\$67

Pinot Grigio

CasaSmith "ViNO"	\$35
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Sauvignon Blanc

Brancott Estates	\$40
Provenance Vineyards	\$58

Chardonnay

Chateau St. Jean Chardonnay	\$40
J. Lohr Estates "11 Riverstone"	\$47
Meiomi	\$48
Kenwood Vineyards "Six Ridges"	\$68

Pinot Noir

Line 39	\$40
Erath	\$50
Chalk Hill	\$60
Mohua Wines	\$62

Malbec

Alamos	\$39
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Merlot

Canoe Ridge Vineyard "The Expedition"	\$45
J. Lohr Estates "Los Osos"	\$54
Raymond Vineyards "Reserve Selection"	\$80

Cabernet Sauvignon

Avalon	\$40
Columbia Crest "H3"	\$45
Aquinas	\$47
Estancia	\$49

House Wine

Magnolia Grove by Chateau St. Jean Rosé	\$32
Magnolia Grove by Chateau St. Jean Pinot Grigio	\$32
Magnolia Grove by Chateau St. Jean Chardonnay	\$32
Magnolia Grove by Chateau St. Jean Merlot	\$32
Magnolia Grove by Chateau St. Jean Cabernet Sauvignon	\$32



Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

Hors d'oeuvres

HOT HORS D'OEUVRES

Quesadilla Cone – Chipotle Mayo
Spanakopita
Balsamic Fig & Goat Cheese Flatbread
Vegetable Spring Roll
Brie & Raspberry Puff Pastry
Boursin Stuffed Mushrooms
Buffalo Chicken Spring Roll – Bleu Cheese Dip
Chicken Satay Skewer – Peanuts, Cilantro
Chicken Empanada
Mini Crab Cakes – Remoulade
Bacon Wrapped Scallops – Maple Glaze
Brisket Empanada
Breaded Artichoke Hearts
Mini Quiche – Micro Green Salad
Beef Satay Skewers – Orange Ponzu

COLD HORS D'OEUVRES

Tomato Mozzarella Skewers
Smoked Salmon & Pumpnickel Canapé
Prosciutto Wrapped Asparagus
Individual Vegetable Crudité Shooter Ranch or Hummus
Shrimp Cocktail
Shrimp and Scallop Ceviche Shooter
Tuna Tartar - Wonton Crisp, Wasabi Mayo
Mini Waldorf Salad Bite
Seasonal Bruschetta

STATION DISPLAYS

Vegetable Crudité | \$11 per person

Green Goddess Dip, Seasonal Vegetable Hummus,
Pimento Cheese Spread

Seasonal Fruit | \$9 per person

Chambord Yogurt

Chef's Selection Domestic Cheeses | \$15 per person

French bread & Crackers, Jams, Marinated Olives

Bruschetta | \$10 per person

Tomato Basil, Grilled Marinated Vegetables, Spinach &
Artichoke, Crostini

Hummus Bar | \$13 per person

Traditional Hummus, Baba Ganoush, Squash Hummus;
Crispy & Soft Pita Chips, Feta Cheese, Kalamata Olives,
Cucumbers, Tomatoes, Onions, Toasted Pumpkin Seeds,
Lemon Wedges, Baby Carrots



Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

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 Dos".

Ceremony Fee of \$500-\$1,000 Includes:

Staging for Nuptials

White Backdrop with Lighting

Wired Microphone

Banquet Chair Set-up & Teardown

Guest book & Gift Tables

Access for Rehearsal the Day Prior (Based on Availability)

Enhancements

LATE NIGHT SNACKS

Sliders | \$10 per person

Mini Burgers, Traditional Toppings
Crispy Chicken Slider with Carolina Slaw

Hand Crafted Pizza | \$9 per person

Cheese, Pepperoni, Vegetable

Grilled Cheese Bites | \$9 per person

Cheddar, Oven Roasted Tomato Soup Shots
Sage & Gouda, Butternut Squash Bisque Shots

The Park | \$10 per person

Mini Hot Dogs and Corn Dogs, Traditional Condiments
Mini Pretzel Bites, Cheese Sauce

Popcorn Trio | \$6 per person

House-Made Popcorn (Individual Bags), Salted Caramel with Nuts, Spicy Cajun, White Cheddar

Late Night Snacks are based on one hour service.

DESSERT ENHANCEMENTS

Sweet Station | \$9 per person

House-Made Assorted Mini Cupcakes, Mango Mousse
Parfaits, Chocolate Pot de Crèmes, Cheesecake Lollipops

Hot Chocolate Bar | \$5 per person

Hot Chocolate & Cold Hot Chocolate, Chocolate Fritters, & Assorted Toppings to Include Marshmallows, Peppermint Sticks, Cinnamon Sticks, Whipped Cream, Sprinkles, Sea Salt, Cookie Crumbles, Caramels

Cider Bar | \$5 per person

Hot & Cold Mulled Spiced Cider, Apple Fritters, & Assorted Toppings to Include Cinnamon Sticks, Dried Apple Slices, Dried Orange Peel, Caramel Sauce

Coffee Station | \$7 per person

Seattle's Best Coffee®, Whipped Cream, Chocolate Shavings, Flavored Syrups

DINNER ENHANCEMENTS

Iowa Charcuterie | \$3 per person

Crab Cake Salad | \$3 per person

House made Crab Cake, Arugula, Cherry Tomato, Pickled Onion, Lemon & Caper Remoulade

Choose Your Package or Customize Your Own

10% off discount for Friday or Sunday weddings, excluding holiday weekends

CHILDREN'S MEALS-13 AND Under

Macaroni & Cheese, Chicken Strips, or Cheese Pizza

All Packages \$17 per child

DÉCOR ENHANCEMENTS

White or Black Chair Covers | \$3 per chair

Black Satin or White Organza Sash- Additional \$1 per chair
Black or White Bands- Additional .50 per chair

Specialty Linens | Please Inquire for Pricing

Cotton Colored Napkins | \$1.00 each

Satin Colored Napkins | \$1.50 each

Pin Spot Lighting | \$75 each

Overhead Lighting Effect to Highlight Certain Tables, Centerpieces, or Areas of the Room

LED Lighting | \$65 each

Dramatic Perimeter Lighting

Fabric Backdrop | \$400

White Draping with Your Choice of Colored Up-lighting at the Base; to Be Set Behind the Head Table or Entertainment Stage

Customized GOBO Light with Monogram | \$225 each

Displayed on Dance Floor or Walls

Video Package: Please Inquire for Pricing

Baby Grand Piano | \$175

(tuning fee additional)

Ice Carving | Starting at \$500

Dinner Charger Plates | Please Inquire for Pricing

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

Rehearsal

THE DES MOINES DOWNTOWN BUFFET | \$42

Choose One Soup

Tomato, Basil, Fennel
Kale & White Bean Minestrone
Broccoli Cheddar

Choose Two Salads

Mixed Greens, Fresh Beets, Fennel, Farmer's Cheese, Balsamic Vinaigrette
Romaine Lettuce, Radish, Carrots, Cucumber, Smoked Onion Vinaigrette
Cous Cous Cranberry Salad with Torn Mint, Chiffonade Swiss Chard, Cashews
Classic Caesar, Shaved Parmesan, Bread Croutons, House-Made Dressing
Classic Cobb Salad, Bacon, Bleu cheese, Tomato, Hard Boiled Egg, Green Goddess Dressing

Choose Two Entrees

Crispy Buttermilk Fried Chicken, House Pickled Giardiniera
Roasted Herbed Chicken Breast, Rooftop Herb Jus
Seared Atlantic Salmon, Black Beluga Lentils, Baby Spinach, Citrus Herb Relish
Idaho Trout, Saffron Butter Sauce
Grilled Pork Medallions, Braised Cabbage & Apples, Pork Jus
Honey Mustard Glazed Pork Loin, Black Eyed Pea Chow-Chow Salad
Grilled Strip Steak, Fire Roasted Corn, Roasted Cipollini Onions, Demi-glace
Bow Tie Pasta, Sundried Tomato, Fennel, Basil Cream Sauce

Choose Two Sides

Marble Potatoes, Sweet Onions, Rainbow Chard
Broccolini with Garlic & Lemon Zest
Apple Glazed Carrots
Brussel Sprouts with Iowa Bacon
Roasted Cauliflower with Chili Flakes
Parmesan-Herb Risotto
Seasonal Squash Ratatouille
Roasted Garlic Whipped Potatoes

Choose One Dessert

Assorted Mousse Cups
Assorted Cake Slices
Assorted Petit Fours



PLEASE INQUIRE FOR CUSTOMIZED BUFFETS
MINIMUM of 30 People on All Buffets

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

Brunch

THE CONTINENTAL | \$19

Freshly Baked Breakfast Breads & Pastries
Whole Fruit
Seasonal Fresh Fruit
Assorted Individual Yogurts
Orange Juice, Coffee®, Hot Teas®

BREAKFAST BUFFET | \$30

Seasonal Fresh Fruit
Assorted Individual Fruit Yogurts
Freshly Baked Breakfast Breads & Pastries
French Toast, Ohio Maple Syrup
Cage-Free Scrambled Eggs, Cheddar Cheese, Salsa
Yukon Breakfast Potatoes, Roasted Peppers & Onions
Crispy Bacon
Pork Sausage Links
Orange Juice, Coffee®, Hot Teas®

WEDDING DAY PREPARATION | \$20

Mimosa Bar:

Orange, Cranberry, & Grapefruit Juice; Seasonal Berries, Champagne
Lemon & Lime Infused Water
Individual Skewers of Seasonal Fruit
Greek Yogurt, Granola
Petite Sandwiches of Smoked Salmon & Cucumber, Chicken Salad, Turkey & Swiss
Individual Hummus, Baked Pita Chips
Chocolate Covered Strawberries

\$150 Staff Attendant for the Mimosas



SANDWICH BUFFET | \$37

House-Made Pasta Salad
Chopped Romaine Salad, Shaved Parmesan, Croutons, Caesar Dressing
Chicken Salad Sandwich, Cranberries, Celery, Onions, Honey Mayo, Multigrain Croissant
Roast Turkey Grinder, House-Pickled Hungarian Peppers, Shredded Lettuce, Onions, Swiss Cheese, Tomato Jam, Hoagie Roll
Italian Sandwich, Salami, Cappicola, Provolone, Lettuce, Tomatoes, pepperoncini, Hot Peppers, Mayo, Italian Bread
Tomato & Mozzarella Sandwich, Focaccia Bread, Torn Basil
Assorted Chips
Chef's Selection of Desserts

ENHANCEMENTS

Lox & Bagels | \$9 per person

Smoked Salmon, Onions, Capers, Eggs

Belgian Waffles | \$5 per person

Seasonal Toppings

French Toast | \$5 per person

Assorted Nuts, Fruit

Fresh Fruit Smoothies | \$5 per person

Strawberry, Banana, Blueberry

Buffets based on two hours of service. Minimum of 30 guests, add \$5 per person for less than 30 guests.

Prices do not include 25% Taxable Service Charge and 7% State Sales Tax.

Creating the Memory

CERTIFIED MARRIOTT WEDDING PLANNER

At the Des Moines Marriott Downtown, we pride ourselves on training and experience. Once you have decided that you would like to share your special day with us, you will be introduced to your Event Manager. Each of our Event Managers are Marriott Certified Wedding Planners who have managed an extensive collection of unique and memorable events. Your wedding package includes consultation with one of these expert Event Managers to discuss menu and décor options, as well as recommendations for creating a unique event.

BANQUET CAPTAIN

The day has finally arrived and you have carefully planned every moment of the day. Your Banquet Captain will be your on-site person that will keep things on track and make sure your event runs smoothly from beginning to end.

MENU TASTINGS

The Des Moines Marriott Downtown offers one complimentary menu tasting for up to 6 people. Chef Andrew Cardillo will entice your taste buds with his culinary creations and work with you to come up with a one of a kind menu for your wedding! Our event staff will be available to answer any questions, and finalize food and beverage and set-up details, making this a very memorable experience in your planning process.

AT YOUR SERVICE

Our service includes waived bartender fees with one bartender for every 100 guests and one server for every 30 guests.

Additional station attendants, bartenders, food, or cocktail servers are available at a \$150.00 fee each.

Labor fees are subject to 7% sales tax.



Hotel Policies

DEPOSIT & PAYMENT

Upon confirmation of the event, an initial non-refundable deposit of 10% of the Food and Beverage minimum is required with the signed agreement to hold the space. Additional payments are required as listed below:

- 6 months prior: 30% of F&B minimum
- 3 months prior: 60% of F&B minimum
- 3 days prior: Final Payment and Guaranteed number

Payment must be in form of a credit card or cashier's check. Des Moines Marriott Downtown requires a credit card on file for additional charges.

- Hotel to charge credit card on file 10% above the estimated charges before event. Any unused amount will be refunded back to group's credit card upon conclusion of the event.

SERVICE CHARGE & SALES TAX

Prices are subject to tax and service charge (currently 6% and 25% taxable service charge). Tax and service charge are subject to change without prior notice.

PARKING

Valet parking is available for guests. Current hourly rates:

- 0-8 Hours - \$13
- 8+ Hours - \$26/day with unlimited in and out privileges

Downtown Parking Garages connected to the Skywalk

- \$1/ hour
- \$7 for up to 12 hours
- \$10 for overnight.

Please inquire about group pricing for parking garages. All pricing is subject to change without prior notice.

FOOD AND BEVERAGE POLICY

All food and beverage must be provided by the Des Moines Marriott Downtown. No food and beverage shall be brought into the hotel by patrons or attendees. (With the exception of wedding cake.) All food and beverage must be consumed on property. No food or beverage may be taken out of the meeting space. The sale and service of alcoholic beverages are regulated by the State of Iowa and City of Des Moines Codes. As licensee, the hotel is responsible for the administration of these regulations. Therefore all guests will be required, by hotel and the State of Iowa, to provide proper identification when consuming alcoholic beverages.

FOOD & BEVERAGE MINIMUMS

We simply require that you meet a food and beverage minimum for the banquet space requested. This amount will vary depending on the amount of space and the time of year. Once you meet this minimum, there is NO additional room rental. You simply pay for the package price you have chosen multiplied by the amount of people you guarantee and that is your cost. Please inquire for a detailed estimate so you can see what your costs will be up front.

GUARANTEES

Attendance guarantees are due 3 business days prior to the event.



Preferred Vendors

This list is for reference only. The Des Moines Marriott Downtown is not an agent or responsible for any of the below listed companies or individuals.

PHOTOGRAPHERS

Mullica Studios
www.mullicastudio.com
515.278.8400

Designer Images
www.designerimagesphotography.com
515.278.8400

ZTS Photo
www.ztsphoto.com
515.480.9382

Brian Garman
www.briangarman.com
515.238.7832

TRANSPORTATION

Majestic Limousine
www.majesticlimo.com
515.650.5555

Trans Iowa
www.transiowa.com
515.244.4919

Iowa Trolley
www.desmoinesrolley.com
800.712.8518

STATIONARY & GIFTS

Carlson Craft
Christine Routson
515.245.5529

Zephyr Weddings/Printing
www.zephyrwedding.com
319.351.9360

Heart of Iowa
www.heartofiomarketplace.com
515.274.4692

Chocolate Storybook
www.chocolatestory.com
515.226.9893

FLORAL & DESIGN

Bella Flora
www.bellafloraeventdesign.com
Kelly bellaflora@yahoo.com
515.554.6964

BARON & BELL
www.baronandbell.com
hello@baronandbell.com
515.720-4344

InnovativEvents
www.innovativeevents.com
515.208.4330

Boesen The Florist
www.bosen.com
515.274.4761

One Source Event Rentals
www.onesourceevents.com
515.953.2500

Beyond Elegance
www.beyondelegance.com
641.637.2279

Something Chic Floral
www.somethingchicfloral.com
515.556.0835

DESSERTS

Glorious Desserts
www.gloriousdesserts.com
515.279.4944

Molly's Cupcakes
www.mollydsm.com
515.244.0778

Crème Cupcake + Dessert
www.cremecupcake.com
515.288.1050

Nothing Bundt Cakes
www.nothingbundtcakes.com
515.223.2239

DJS & MUSICIANS

Absolute Music DJ
www.absolutemusicdjs.com
515.221.3535

Complete Weddings + Events
www.completeweddingsdesmoines.com
515.226.1355

Freestyle Variety Dance Band
www.freestylevarietyband.com
515.577.3843

Write Bach At'Cha
www.writebackatcha.net
515.557.2712

BCP Live, Inc.
www.bcpdjs.com
515.986.3300

A Special Event DJ & Photo booth
www.aspecialeventdj.com
515.971.5842

ADDITIONAL SERVICES

Rachel Wallace (Harpist/Pianist)
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Kim Meyer (Harpist)
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402.515.4791

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Amanda Drish (Violinist)
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Theresa Taylor (Bagpiper)
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Ron Husted (Bagpiper)
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