

**Marriott**  
**MONTGOMERY PRATTVILLE**  
**HOTEL & CONFERENCE CENTER**  
**AT CAPITOL HILL**

## *PLAN YOUR PERFECT WEDDING*



Relish In Splendid Elegance At Montgomery Marriott Prattville Hotel & Conference Center At Capitol Hill.

Our Resort-Style Hotel In Prattville, AL Is The Perfect Haven For Your Wedding With Views Overlooking The Renowned Robert Trent Jones Golf Trail At Capitol Hill.

Just 25 Minutes Away From Montgomery Airport.

Whether You're Hosting Your Dream Wedding, Rehearsal Dinner or Brunch With Loved Ones Or Winding Down From A Day On The Course, Our Venue Can Set The Scene For A Memorable Evening.

### ***YOUR WEDDING INCLUDES:***

- Breathtaking Views of the renowned Robert Trent Jones Golf Trail at Capitol Hill
- Full-Service Catering Team
- Outdoor and Indoor Venues for Small and Large Gatherings
- Ceremony Option with Unforgettable Views
- Elegant Wedding Reception
- Customizable Food and Beverage Menus
- All Inclusive Wedding Packages for Your Ceremony, Reception, Cocktail Hour and a three course Dinner
- Trusted Preferred Vendors List
- Options for Post-Wedding Celebrations (ie: Post Wedding Brunch)
- Complimentary Self- Parking for All Your Guests.
- All Packages Includes: Elegant Mirrored Centerpieces with Votive Candles (Optional), Dance Floor, Tables, Banquet Chairs, White floor length linen and napkins and Risers. Upgrade Options are available
- Complimentary Cake Cutting
- A Complimentary Hotel Suite for the Newlyweds the Night of the Wedding
- *Facility Rental Fee starting rate is \$2500.00++*
- *Wedding Package Starts at \$86.00++ Per Person.*

## *CONGRATULATIONS ON YOUR ENGAGEMENT*



## *OUR WEDDING PACKAGES INCLUDE THE FOLLOWING*

Butler Passed Hors D'Oeuvres



Salad



Entree



Three Hour Open Bar (Hotel Premium Brands)



Champagne Toast for all guests

~Prices do not reflect 24% Service Charge and 9.5% Tax~



## *HORS D'OEUVRES*

(Select **THREE** of the Following Options for pass service)

Tomato and Red Onion Basil Bruschetta with Olive Oil Balsamic Glaze

Smoked Salmon Crostini with Cornichons and Dill Cream Cheese

Deviled Eggs

Fried Vegetable Egg Rolls with Sweet Chili Soy

Mini Local Beef and Cheddar Slider

Mini Cuban Sandwiches

Chicken Tenders

Mini Chicken and Waffles

Chicken Quesadilla, Chipotle Ranch

Spanakopita

Chicken Salad Canapés

**(The Wedding Package Includes a Total of 2 Pieces of each item per Person)**



## ***SALAD COURSE***

Please Select ONE:

Local Field Green Salad: Mini Heirloom Tomatoes, Cucumbers, and Shaved Relish with Creamy Ranch Salad Dressing or Balsamic Vinaigrette Dressing



Traditional Caesar Salad: Hearts of Romaine Tossed With Garlic Croutons, Parmesan Cheese and Caesar Dressing



Wedge Bibb Salad: Chopped Tomatoes, Bacon, Crumbled Blue Cheese, Hardboiled Eggs with Blue Cheese Salad Dressing **(\$2 additional upcharge)**

## ***ENTREES***

Please Select ONE:

**Total Package Pricing Listed per person for each entrée:**

Country Chicken: Grilled Semi Boneless Breast of Chicken with Sage Pan Gravy, Garlic Mashed Potatoes, Haricot Verts and Baby Carrots Garnish with Chives and Tomatoes

**Price~ \$86.00++**



Pan Seared Boneless Pork Chop: Thick Cut topped with Demi Creole Mustard Cream, Sour Cream Mashed Potatoes, Steamed Broccoli, Cauliflower and Carrot Medley

**Price~ \$95.00++**



Shrimp and Grits: Sautéed Alabama White Shrimp, Cheddar Andouille Grits and Collard Greens

**Price~ \$88.00++**



Pan Seared Faroe Island Salmon: Crispy Pan Seared Salmon Herb White Wild Rice, Grilled Vegetables and Lime Roasted Corn Pico de Gallo

**Price~ \$101.00++**



Braised Beef Short Ribs: Slow Roasted Served over Buttermilk Mashed Potatoes, Roasted Baby Carrots, Caramelized Pearl Onions, Sweet Peas and Natural Jus Reduction

**Price~ \$97.00++**

Grilled NY Strip: Herb Grilled, Garlic Sour Cream Potato Puree, Broccolini and Baby Carrots with a Rosemary, Sherry Buttered Demi-Glaze

**Price~ \$109.00++**



Combination Entrees –

NY Strip and Salmon: Herb Grilled Petite New York Strip with Rosemary Sherry Demi Glaze and Pan Seared Salmon with Shrimp Basil Cream served with Mushroom Herb Risotto and Butter Baby Vegetables

**Price~ \$107.00++**



Short Ribs and Crab Cakes: Slow Cooked Beef Short Ribs and Natural Au Jus Demi Reduction; Seared Jumbo Lump Crab Cake with Creole Mustard Cream Sauce, Creamy Buttermilk Mashed Potatoes, Roasted Pearl Onions, English Peas, Celery and Baby Carrots

**Price~ \$116.00++**

*\*Vegetarian and Vegan Options are available\**

Each meal is served with Dinner Rolls and Creamy Butter, Sweetened or Unsweetened Iced Tea and Iced Water, Freshly Brewed Dark Roasted Coffee, Decaffeinated Coffee and a Selection of Herbal Tea



## *RECEPTION OR DINNER ENHANCEMENTS*

**Pricing Listed below requires a minimum guarantee of 25 people for a 2 hour time period**

Fresh Vegetable Crudit : Chilled Heirloom Tomatoes, Broccolini, Zucchini, Yellow Squash, Baby Carrots, Celery, Greek Olives, Ranch and White Balsamic Vinaigrette

**Additional~ \$7 per person++**



Local Artisan Cheese Board and Fruit Display: Artisan Farmed and Domestic Cheeses, Crackers, French Bread, Olives, Chef's Choice of Seasonal Fruit served with Fig Jam, Creole Mustard and Local Honey

**Additional~ \$9 per person++**



Martini Potato Bar Action Station: Butter Milk Mashed and Sweet Potatoes with available toppings of; Country Gravy, Chopped Bacon, Broccoli, Chopped Toasted Pecan, Butter, Sour Cream, Chives, Shredded Cheddar and Monterey Jack Cheese

**Additional~ \$11 per person++ and \$100 Chef Attendant Fee**



Barbeque Shrimp and Grits Action Station: Saut ed Gulf Shrimp, Local Creamy Oakview Farm's Grits with Gouda Cheese and Smoked Bacon

**Additional~ \$14 per person++ and \$100 Chef Attendant Fee**



Rosemary Brined Turkey Carving Station: Roasted Whole Turkey, Pan Gravy, Southern Mustard Aioli and a Red Wine Cranberry Sauce and Dinner Rolls (Turkey Serves 40 people)

**Additional~ \$275++ each and \$100 Chef Attendant Fee**



Whole Roasted NY Strip of Beef Carving Station: Herb Roasted, Creole Mustard, Mayonnaise and Butter, Sherry Sauce Twice Reduced Au Jus and Dinner Rolls (Strip Serves 40 people)

**Additional~ \$350++ each and \$100 Chef Attendant Fee**

# *Beverages*

## The Following Beverages are Included

(3 HOUR SERVICE)

\$100.00 Bartender Fee – One Bartender per 100 Guests

### **Non Alcoholic Beverages**

Assorted Soft Drinks

Bottle Water

### **CORDIALS**

Bailey's Irish Cream, Amaretto Di Saonno, Gran Gala, Kahlua, Frangelio and E & J VSOP

### **Premium Brands**

Seagram's Seven Whiskey, Jack Daniels No. 7, Bacardi Silver Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Tito's Vodka, Johnnie Walker Black Label Scotch, Jose Cuervo Especial Gold Silver, Tequila and Courvoisier Cognac

### **Wine**

Cork Finished Canyon Road Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato and White Zinfandel

### **Domestic Beer**

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Yuengling and O'Doul's

### **Imported Beer**

Corona Extra, Corona Light, Dos Equis, Heineken, Amstel Lite, Sam Adams Boston Lager, Truck Stop Honey, Stella Artois, Modelo, Guinness Angry Orchard and Naked Pig Page Ale

**This package includes a Champagne Toast for ALL attendees**

## *CAPITOL HILL WEDDING BRUNCH*

Pricing Listed below requires a minimum guarantee of 30 people for a 2 hour time period

Mimosa

Assorted Soft Drinks

Bottle Water

Freshly Brewed Dark Roasted Coffee, Decaffeinated Coffee and a Selection of Herbal Tea

Freshly Sliced Seasonal Fruit Display with Fruit, Melon and Assorted Berries

Nova Lox Salmon side with Mini Bagels and Condiments

Conecuh Sausage and Apple Wood Smoked Bacon

Southern Style Chicken Tenders with Honey Mustard

Biscuit and Gravy

Breakfast Potatoes

Quiche

Assorted Finger Sandwiches

Oatmeal with Assorted Topping Display;

Butter, Brown Sugar, Cinnamon, Chopped Pecan, Raisins

Belgian Waffles with Topping to Include;

Sliced Strawberries, Blackberries, Chopped Pecan, Banana Foster Sauce, Chocolate Chips,  
Maple Syrup and Creamy Butter

An Assortment of Croissants, Cinnamon Rolls and Donuts

**Price~ \$48.00++ per person**

### ***BRUNCH ENHANCEMENTS***

Omelet Action Station: Omelets Made to Order with Toppings to Include: Country Ham, Sweet Peppers, Shallots, Smoked Bacon, Conecuh Sausage, Chives, Local Shredded Cheese, Jalapenos and Sautéed Wild Mushrooms

**Additional~ \$8 ADD CRAB AND SHRIMP \$11 per person++ and \$100 Chef Attendant Fee**



Beignet Action Station: Classic Low Country Style Beignets, Deep Fried and Dusted Liberally with Powdered Sugar

**Additional~ \$8 ADD CHOCOLATE SAUCE \$10 per person++ and \$100 Chef Attendant Fee**