

Joy

YOUR DREAM WEDDING SM



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Cleveland Marriott Downtown at Key Center
127 Public Square, Cleveland OH. 44114
P: (216) 696-9200 F: (216) 696-8615
www.clevelandmarriottdowntown.com



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experience

the excellence

Congratulations on your engagement!

Located in the heart of Cleveland, the Cleveland Marriott Downtown at Key Center rises 25 stories above the city. Guests enjoy breathtaking views of Lake Erie while experiencing the excellence that only Marriott can deliver.

Your reception may include an evening celebration of dinner and dancing, champagne brunch, bountiful lunch buffet or 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 the stylish guest rooms, we've set the benchmark in luxury guest accommodations. Reminiscent of an urban downtown residence, all 400 rooms feature flat-screen TVs and luxurious bedding. Your wedding package includes a complimentary suite for the Wedding Couple. You may choose to reserve a block of rooms for your guests. The Cleveland Marriott at Key Center happily reserves discounted blocks of 10 sleeping rooms or more. Please ask your Wedding Planner for details.

We'll handle the details, you just handle the compliments.



Rehearsal Dinner



Basic | \$39 per person

- Fresh Baked Bread
- Tossed Mixed Greens Salad, Red Wine Vinaigrette or Ranch Dressing
- Seared Chicken with Tomato Olive Provençal Sauce
- Seared Salmon with Creamy Leeks
- Slow Roasted Top Round of Beef, Onion au jus
- Seasonal Vegetables
- Parmesan Mashed Potatoes
- Chef's Choice of Seasonal Desserts
- Starbucks Coffee® and Herbal Tea Service

Deluxe | \$45 per person

- Tossed Mixed Greens Salad with Cucumber, Cherry Tomatoes and Shredded Carrot served with Assorted Dressings
- Tomato and Mozzarella Salad with Fresh Basil
- Cream of Wild Mushroom Soup
- Roasted Strip Loin of Beef with Morel Mushroom Demi Sauce
- Grilled Chicken Breast with Hunters Sauce
- Seared Salmon with Dill Cream Sauce
- Roasted Pork Loin with Apples and Cinnamon Calvados Sauce
- Penne Pasta with Fresh Vegetables and Marinara Sauce
- Yukon Gold Mashed Potatoes
- Wild Rice Pilaf
- Oven Roasted Vegetables
- Assorted Cakes and Pies



Minimum of 35 guests. Prices do not include 24% Taxable Service Charge and 8% State Sales Tax. For additional options, visit www.clevelandmarriottdowntownevents.com. Customized menus are also available.



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it's about tradition

"I Do"

The union of two people is a special event which the Cleveland Marriott Downtown at Key Center would be honored to host.

Let our Marriott Certified Wedding Planner help you plan your Wedding Ceremony in our beautiful hotel.

From intimate to extravagant we will be happy to provide you with personal service to make your vision a reality.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Executive for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.



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taste and style

Our Gift To You

- Personal Butler Service for the Wedding Couple
- Customized Web Page
- Choice of White or Black Floor Length Linens
- House Centerpiece with Three Votive Candles
- Parquet Dance Floor
- Menu Tasting for up to Six Guests
- Complimentary Cake Cutting and Serving
- Complimentary Coat Check
- Complimentary Bartender Fees
- Complimentary Room for the Wedding Couple the Night of the Wedding
- Upgraded Accommodations for Parents, Based on Availability
- Complimentary Overnight Accommodation for your 1st Year Anniversary
- Special Room Rates for Overnight Guests
- Dedicated Marriott Certified Wedding Planner
- Earn up to 50,000 Marriott Rewards Points or 15,000 Airline Miles

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Classic Wedding Package

Four Hour Premium Brand Open Bar

Three Selected Hand Passed Hors d'oeuvres

Champagne Toast for All Guests

Two Course Dinner Service

Salad, Choice of:

Key Center Salad, Mixed Greens, Cherry Tomatoes, Bell Peppers and Red Wine Vinaigrette

Strawberry Salad, Mixed Greens, Fresh Strawberries, Candied Walnuts, Crumbled Feta and Balsamic Vinaigrette

Mediterranean Salad, Field Greens, Feta Cheese, Sun Dried Tomatoes, Red Onions, Kalamata Olives and Balsamic Vinaigrette

Entrées, Choice of:

Pecan Crusted Chicken Breast with Honey Lavender Butter Sauce

Stuffed Chicken Florentine with Sun Dried Tomato Cream

Cabernet Braised Beef Short Ribs

Grilled New York Strip Steak with Maitre d'Butter

Tandori Rubbed Mahi Mahi with Citrus Sauce

Customized Wedding Cake

Complimentary Valet Parking in the Memorial Plaza Garage
Overnight Parking is not included

Complimentary Suite with Champagne for the Wedding Couple

\$89.00 per person

Dinner Service served with Fresh Baked Breads, Starch & Vegetable, Starbucks® Coffee and Herbal Tea Service. Vegetarian, Vegan, and Gluten Free options available.

Pricing does not include 24% service charge and 8% sales tax.
(Inclusive Classic Package price is \$119.19 per person.)



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Elegant Wedding Package

Five Hour Premium Brand Open Bar

Three Selected Hand Passed Hors d'oeuvres

One Reception Display, Choice of:

Assorted Cheese and Baguettes, *Sage Derby, Maytag Bleu and Irish Cheddar*

Sliced Fresh Fruit, *Cantaloupe, Honey Dew, Strawberries and Pineapple with Mint Yogurt Dip*

Vegetable Crudités, *Fresh Market Vegetables with Bleu Cheese and Green Goddess Dip*

Champagne Toast for All Guests

Two Course Dinner Service

Salad, Choice of:

Key Center Salad, *Mixed Greens, Cherry Tomatoes, Bell Peppers and Red Wine Vinaigrette*

Strawberry Salad, *Mixed Greens, Fresh Strawberries, Candied Walnuts, Crumbled Feta and Balsamic Vinaigrette*

Mediterranean Salad, *Field Greens, Feta Cheese, Sun Dried Tomatoes, Red Onions, Kalamata Olives and Balsamic Vinaigrette*

Entrées, Choice of:

Fig and Goat Cheese Stuffed Chicken

Prosciutto, Mushroom and Boursin Cheese Stuffed Chicken

Espresso and Porcini rubbed Filet of Beef ala Bordelaise

Miso Glazed Salmon

Customized Wedding Cake

Complimentary Valet Parking in the Memorial Plaza Garage
Overnight Parking is not included

Complimentary Suite with Champagne for the Wedding Couple

\$105.00 per person

Dinner Service served with Fresh Baked Breads, Starch & Vegetable, Starbucks® Coffee and Herbal Tea Service. Vegetarian, Vegan, and Gluten Free options available.

Pricing does not include 24% service charge and 8% sales tax.
(Inclusive Elegant Package price is \$140.62 per person.)



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Paramount Wedding Package

Five Hour Luxury Brand Open Bar

Three Selected Hand Passed Hors d'oeuvres

One Reception Display, Choice of:

Assorted Cheese and Baguettes, Sage Derby, Maytag Bleu and Irish Cheddar

Sliced Fresh Fruit, Cantaloupe, Honey Dew, Strawberries and Pineapple with Mint Yogurt Dip

Vegetable Crudités, Fresh Market Vegetables with Bleu Cheese and Green Goddess Dip

Antipasto, Salami, Cappicola, Pepperoncini, Olives, Provolone and Mozzarella Cheeses

Mediterranean Display, Grilled Vegetables, Marinated Olives, Tapenade, Hummus and Pita

Champagne Toast for All Guests

Three Course Dinner Service

Appetizer, Choice of:

Seared Sea Scallops with White Bean and Roasted Corn Succotash

Old Bay Seasoned Jumbo Shrimp with Roasted Poblano and Avocado Salsa

Butternut Squash Ravioli with Roasted Beet Jus and Fried Sage

Salad, Choice of:

Key Center Salad, Mixed Greens, Cherry Tomatoes, Bell Peppers and Red Wine Vinaigrette

Strawberry Salad, Mixed Greens, Fresh Strawberries, Candied Walnuts, Crumbled Feta and Balsamic Vinaigrette

Mediterranean Salad, Field Greens, Feta Cheese, Sun Dried Tomatoes, Red Onions, Kalamata Olives and Balsamic Vinaigrette

Duet Plate Entrées, Select Two:

Petit Filet Mignon with Merlot Sauce

Miso Glazed Seared Salmon

Herb Crusted Chicken with Mushroom Cream Sauce

Pecan Crusted Chicken with Honey Lavender Butter Sauce

(Package continues on next page...)



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Paramount Wedding Package continued...

Wine Service During Dinner

BV Coastal Estate Chardonnay and Merlot

Customized Wedding Cake

Choice of Chiavari Chairs or Chair Covers with a Sash

Custom Designed Specialty Lighting Package

Complimentary Valet Parking in the Memorial Plaza Garage

Overnight Parking is not included

Complimentary Suite with Champagne for the Wedding Couple

\$119.00 per person

Dinner Service served with Fresh Baked Breads, Starch & Vegetable, Starbucks® Coffee and Herbal Tea Service. Vegetarian, Vegan, and Gluten Free options available.

Pricing does not include 24% service charge and 8% sales tax.
(Inclusive Paramount Package price is \$159.36 per person.)





Beverage Service

Premium

Liquor to Include:

Canadian Club
Dewars White Label Scotch
Jim Beam Bourbon
Beefeater Gin
Smirnoff Vodka
Korbel Brandy
Cruzan Light Rum
Captain Morgan Rum
Jose Cuervo Gold Tequila

Wines to Include:

Stone Cellars
~Chardonnay
~Merlot
~Cabernet Sauvignon

Luxury

Liquor to Include:

Crown Royal Whiskey
Johnny Walker Red Scotch
Jack Daniels
Bombay Sapphire Gin
Grey Goose Vodka
Courvoisier Brandy
Bacardi Silver Rum
Captain Morgan's Rum
Sauza Hornitos Tequila

Wines to Include:

BV Coastal Estate
~Chardonnay
~Merlot
~Cabernet Sauvignon

All bars include Imported Beers, Domestic Beers, Soft Drinks and Bottled Water:

Imported Beer | Heineken, Amstel Light and Corona

Domestic Beer | Budweiser, Bud Light, Michelob Ultra, Miller Lite and O'Doul's Non-Alcoholic

Craft Beer | Great Lakes Dortmunder

Cocktail Enhancements

Cordials | \$9 per drink

Champagne | \$6 per drink

Martini Bar | \$9 per drink

Prices do not include 24% Taxable Service Charge and 8% State Sales Tax.





Wedding Package Hors D'oeuvres

Cold Hors D'oeuvres

Antipasto Kabob, Tri-Color Cheese Tortellini, Marinated Roasted Tomato, Kalamata Olives and Prosciutto Served on a Skewer

Roasted Tomato Bruschetta, Thick French Bread Layered with Kalamata Olive Tapenade and Roasted Red Tomatoes topped with Basil and Monterey Jack Cheese

Shrimp Cocktail Shrimp with Cocktail Sauce and Lemon Wedges

Salmon & Cucumber Canapé, Cucumber Slices, Cream Cheese, Salmon & Capers

Hot Hors D'oeuvres

Mini Quiche Assorted to include: Monterey, Florentine, Classic French and Mushroom

Mini Beef Wellington, Savory Piece of Beef Tenderloin, Accented with Mushroom Duxelle and Wrapped in a French-style Pastry

Bacon Wrapped Scallop, Plump White Sea Scallops Wrapped in a Strip of Lean Bacon Served on a Skewer

Pork Pot Sticker, Blend of Pork, Scallion, Roasted Garlic and Ginger in a Wonton Wrapper with Asian Dipping Sauce

Vegetable Spring Roll Chinese Vegetables, Tossed in Soy Sauce and Sesame Oil with a Touch of Fresh Ginger in a Spring Roll Wrapper

Dragon Shrimp, Shrimp Marinated in a Blend of Coconut Milk, Curry, Ginger and Basil in a Folded Pot Sticker Skin

Lobster Crostini, French Bread Crostini Topped with Maine Lobster and Cheddar Cheese

Candied Apple Pork Belly, Applewood Smoked Pork Belly and Fire-Roasted Fuji Apples in a Brown Sugar Glaze

Honey Sriracha Chicken Meatball

Bacon Wrapped Date & Smoked Almond

Tandoori Chicken Skewer, Exotic Flavors of Roasted Garlic, Ginger, Cayenne, Cumin and Lime Juice

Duck & Corn Wonton Duck Breast, Charred Corn & Cream Cheese Stuffed in a Crescent-Shaped Wonton

Boursin Stuffed Mushroom, Whole Mushroom Cap filled with a Creamy Herb Cheese in a Lightly Breaded Coating





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distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.

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Hors D'oeuvre Display Stations

Assorted Cheese and Baguettes | \$9 per person
Sage Derby, Maytag Bleu and Irish Cheddar with Crackers

Vegetable Crudités | \$6 per person
Assorted Fresh Market Vegetables with Bleu Cheese and Green Goddess Dip

Antipasto | \$10 per person
Salami, Cappicola, Peppercornini, Olives, Provolone and Mozzarella Cheeses

Mediterranean Display | \$7 per person
Grilled Vegetables, Marinated Olives, Tapenade, Hummus and Pita

Sliced Fresh Fruit | \$7 per person
Cantaloupe, Honey Dew Melon, Strawberries and Pineapple with Mint Yogurt Dipping Sauce

Sushi | \$12 per person
Assorted Rolls and Sashimi, (3) Per Person

Midnight Snacks

Sliders | \$8 per person
Barbecue Pork and Chicken Sliders with Slaw

Chef attended Grilled Cheese Station | \$8 per person
Grilled Cheese; Cheddar, Brie, or fresh Mozzarella, Oven Roasted Tomato Soup Shots

Chef attended Donut Station | \$8 per person
Fresh Donuts accompanied with Chocolate Ganache, Strawberry Jam, Whipped Cream, Salted Caramel, Sprinkles and Chopped Nuts

Hand Crafted Pizza | \$8 per person
Fresh from the oven, assorted toppings

Submarine Style Deli Sandwich | \$8 per person

Prices do not include 24% Taxable Service Charge and 8% State Sales Tax.
Midnight Snacks are based on 1 hour service. Chef fee of \$150 applicable to action stations.



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Dessert Enhancements

Sweet Station | \$9 per person

House made assorted Mini Cupcakes, Mango Mousse Parfaits, Chocolate Pot de Crèmes and Cheesecake Lollipops

Sweets Table | \$5 per person

Miniature French Pastries

Popcorn Trio Station | \$5 per person

House made Popcorn Trio (individual bags), Salted Caramel with Nuts, Spicy Cajun and White Cheddar

Continental Coffee Service | \$7 per person

Starbucks® Brewed Coffee Presented with Whipped Cream, Chocolate Shavings and Flavored Syrups

Decor Enhancements

Chiavari Chairs | \$8 per chair

Choice of White, Black, Gold, Silver, Fruitwood or Natural. Choir pad color to include White, Black or Ivory. For Ice (Clear) Chiavari Chairs, add \$3.50 per chair to the above price. To upgrade chair pad to a solid color, add \$1.00 per chair.

Chair Covers with Colored Sash | \$5 per person

White, Black or Ivory chair covers with choice of solid colored sash.

Ruched Spandex Chair Covers | \$5 per person

White, Black, Ivory or Silver

Specialty Linens | Call for pricing

Pricing dependent on fabric and size

Cotton Colored Napkins | \$1 each

Satin Colored Napkins | \$1.50 each

Pin Spot Lighting | \$30 each

Overhead lighting effect to highlight certain tables or areas of the room.

LED Lighting | \$40 each

Dramatic lighting effect, which offers a true color saturation.

Fabric Backdrop | \$250

A white draping with uplighting at the base. To be set behind the head table or entertainment stage.

Customized GOBO Light with Initials | \$175 each

Can be displayed on dance floor or walls

Prices do not include 24% Taxable Service Charge and 8% State Sales Tax. Midnight Snacks are based on 1 hour service. Chef fee of \$150 applicable to action stations.



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Newlywed Brunch

Basic | \$26 per person

Sliced Fresh Seasonal Fruit
Assorted Muffins, Danishes, Bagels and Croissants
Selection of Cold Cereals with Regular and Skim Milk
Scrambled Eggs with Cheese
Breakfast Potatoes
Sausage and Maple Bacon
Fresh Fruit Juices, Starbucks Coffee® and Herbal Tea Service

Deluxe | \$29 per person

Sliced Fresh Seasonal Fruit
Assorted Muffins, Danishes, Bagels and Croissants
Oatmeal with Brown Sugar
French Toast with Maple Syrup
Scrambled Eggs with Cheese, Mushrooms and Fresh Herbs
Breakfast Potatoes
Grilled Ham Steak and Crisp Bacon
Fresh Fruit Juices, Starbucks Coffee® and Herbal Tea Service

Brunch Enhancements

Lox and Bagels | \$9 per person
Smoked Salmon, Onions, Capers and Eggs

Belgian Waffles | \$5 per person
Seasonal Toppings

French Toast | \$5 per person
Assorted Nuts and Fruit

Fresh Fruit Smoothies | \$5 per person
Strawberry, Banana and Blueberry

Mimosas | \$5 per person

Bloody Mary's | \$6 per person

Breakfast buffet based on one and a half hours of service.

Prices do not include 24% Taxable Service Charge and 8% State Sales Tax.

Minimum 25 guests.



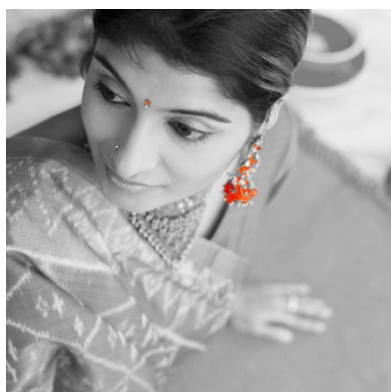


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romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne and chocolate covered strawberries. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.

A Magnificent Experience



Customized Wedding Web Page

Your Marriott Event Manager will partner with you to create a personalized wedding web page for you and your guests. This is a great way to provide your guests a direct link to make reservations for your group room block, include registry information and links, as well as maps to the hotel and other city information. You can also leave a personal welcome/thank you message to your guests with pictures of the wedding couple.

Certified Marriott Wedding Planners

At the Cleveland Marriott Downtown at Key Center, we pride ourselves on training and experience. 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.

Deposits and Payment

A method of payment and deposit are due upon signing of the contract. A detailed payment schedule will be clearly defined in your contract.

Guarantees

Attendance guarantees are due ten business days prior the event.

Service

Our service includes one bartender for every 100 guests and one server for every 16-20 guests. Additional station attendants, bartenders, food or cocktail servers are available at a \$150.00 fee each. Labor fees are subject to 8% sales tax.

Menu Tastings

The Cleveland Marriott Downtown at Key Center offers one complimentary menu tasting. Our event and culinary staff will be available to answer any questions, and finalize food and beverage details, as well as give suggestions to make your event a truly memorable experience.

Customized Cakes from Wild Flour Bakery

Your wedding package includes a personalized wedding cake from Wild Flour Bakery. The talented artists of Wild Flour will help you to choose from a selection of styles, flavors, and designs. Wild Flour Bakery can be reached at (440) 331-2950 or www.wildflourbakery.com.





A Rewarding Experience

Marriott Rewards Points or Air Miles

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

Your rewarding experience begins with your preference for points – or airline miles: earn 3 points for every dollar spent on events, up to 50,000 or 1 airline mile for every dollar spent on events, up to 15,000.

Sample ways to use all the points you could earn having your wedding at the Cleveland Marriott Downtown at Key Center:

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 rote 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 & 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. For more information, go to www.marriottrewards.com



Hotel Policy List



Guarantees of Attendance

In order to properly plan and execute your event, it is important that you provide us with your meal event guarantee(s) three (3) business days prior to your event; otherwise the expected number stated on your confirmation will apply. This will be considered your minimum guarantee, not subject to reduction. Payment in full is due ten (10) business days prior to your event.

Minimum Revenues

Minimum Revenues are established by the hotel based on the amount of banquet space reserved. Minimum Revenues are based on food, beverage, audio visual, taxes and taxable service charge. It does not include parking, overnight accommodations or third party rentals.

Food and Beverage Policy

All food and beverage items served in a banquet or meeting room must be provided by and catered by the hotel. Food and beverage items may not be brought in or removed, unless approved by hotel.

Alcoholic Beverages

Due to increasingly stringent liquor liability laws, we are required to inform you of the following: The Marriott Cleveland Downtown at Key Center is committed to a policy of providing legal, proper, and responsible hospitality. The Hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcohol may not be served to guests under the age of 21, and to those unable to produce acceptable identification. We reserve the right to refuse or terminate the service of alcoholic beverages at any time if such service would be inconsistent with our Alcohol Service Policy.

Outside Vendor Requirements

Florists, Decorators and Entertainers must schedule the move-in and move-out with the hotel's Event Manager and must occur through our loading dock. Vendors are responsible for moving their own items promptly at the conclusion of the event, including their own trash. The hotel is not responsible for items left behind. All vendors must provide the hotel with Proof of Insurance.

Guest Rooms

If you would like to discuss special room rates for your overnight guests, please speak with your Wedding Planner to set up a rate for your attendees. We highly recommend sending a "Save the Date" card or letter to your guests. This not only allows them to make advance plans to attend your wedding, it also enables your guests to reserve their preferred choice of accommodations.





Reference List

Music

Rock the House Entertainment	(440) 232-7625
Selective Sound Entertainment	(440) 516-0020
Cleveland Music Group	(216) 986-1808
Special Productions	(330) 677-8071
Mayfield Strings	(216) 262-5871
Professional Piano	(216) 832-1378

Floral

Blooms by Landscaping	(216) 367-1200
Al Wilhelmy Flowers	(216) 941-6900

Event Design

Stephen Tokar	(216) 431-0578
Neil Leeson	(330) 535-0220
Pieter Bouterse	(216) 765-0700

Photography

New Image Photography	(216) 464-8959
Genevieve Nisly	(330) 679-8347
Peak Moments Wedding Photography	(440) 836-3501

Videography

Mystic Image Video Productions	(216) 351-6717
LCD Photography & Videography	(440) 266-1970
Z Media	(216) 469-8267

Transportation

Lolly the Trolley	(216) 771-4484
A-1 Mr. Limo	(440) 943-5466
LG Transportation	(440) 341-5466

Wedding Officiant

Our Wedding Officiant	(216) 556-5455
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This list is for reference only. The Cleveland Marriott Downtown at Key Center is not an agent or responsible for any of the above companies or individuals.

