

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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Ceremonies

We feature indoor and outdoor options for your ceremony. Our beautiful Courtyard boasts spectacular views of Pikes Peak and a quaint gazebo. Other options include our spacious event space.

All ceremony packages include the following:

One hour rehearsal, one day prior to the ceremony

90-minute ceremony in your chosen event space

White wooden chairs based on your guest count

Tables with linen and skirting for your guest book, DJ, or other use as determined by you.

Packages begin at \$500-

All prices subject to 8.25% tax and 23% service charge

package | hors d'oeuvre | lunch | beverage

The Perfect Package

All our wedding packages include the following:

Marriott certified wedding planner

Complimentary Jr. Suite room for the bride and groom on their wedding night. Based on a qualified food and beverage minimum set by the Marriott

Amenity for the bride and groom in their guest room

Breakfast Buffet for the bride and groom on the morning after their reception

Sparkling wine or cider toast for all guests

Complimentary wedding cake cutting service

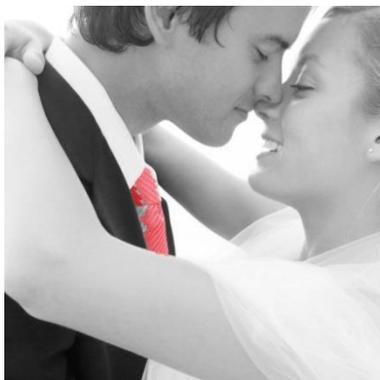
Marriott wedding centerpiece

White or Black linen with choice of 4 napkin colors

Dance floor and staging for head table

Tables for guest book, gifts and DJ

Complimentary parking



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Modern Plated Lunch Salads

All meals include your choice of salad and chef's choice of starch and vegetable, artisan rolls and butter, regular and decaffeinated coffee, iced tea and hot tea service.

Salads | Please Choose One

Pikes Peak

Field Greens, Red Tomatoes, Crisp Cucumbers and Carrots with Ranch Dressing.

Caesar

Crisp Romaine, Parmesan Cheese, Croutons and Caesar Dressing.

Summer

Field Greens, Marinated Sliced Strawberries, Toasted Almonds, Goat Cheese and Fresh Basil. Served with Strawberry-Balsamic Vinaigrette



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Modern Plated Lunch Entrees

Entrees | Please Choose 2 with a Minimum of 50 or more guests, otherwise 1 Choice.

Pesto Marinated Chicken Breast

Chicken breast marinated in basil pesto, grilled and garnished with a yellow tomato coulis. --35

Lemon Rosemary Chicken

Seared chicken breast topped with a lemon and rosemary jus finished with butter --35

Grilled Sirloin

Grilled sirloin steak garnished with forest mushrooms and savory Madeira wine sauce. --40

Grilled Flat Iron

Seasoned and Grilled Flat Iron Steak served with a Merlot Demi and topped with Boursin Cheese --40

Burgundy Braised Boneless Short Ribs

Braised until tender and served with natural jus --40

Oven Roasted Salmon

Oven roasted salmon filet complemented with eggplant caponata and roasted garlic cream-- 38

Grilled Salmon

Grilled Salmon Filet topped with Strawberry Salsa and a Champagne Butter Sauce --38

Vegetarian Risotto

Roasted butternut squash filled with wild mushroom risotto. --30





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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.

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Dinner Hors d'Oeuvres

All meals include your choice of two hors d'oeuvres, one chilled display, salad, chef's choice of starch and vegetable, artisan rolls and butter, regular and decaffeinated coffee, iced tea and hot tea service.

Hors D' Oeuvres | Please Choose Two

Smoked Salmon Canapés

Fresh Tomato and Pesto Bruschetta

Brie Cheese and Raspberry in Filo

Wild Mushroom, Leek and Boursin Cheese Tartlet

Coconut Chicken with Orange Horseradish

Mini Sausage Calzones with Tomato Coulis

Curry Chicken Sate with Thai Peanut Sauce

Teriyaki Beef Sate with Sweet Chili Sauce

Crab Cakes with Spicy Remoulade

Bacon Wrapped Scallops with Honey Lemon Glaze

Chilled Display | Please Choose One

International Cheese Board

Fresh Vegetable Crudités and Hummus Dip

Seasonal Fruits and Berries

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Plated Dinner Salads

Salads | Please Choose One

Pikes Peak

Field Greens, Red Tomatoes, Crisp Cucumbers and Carrots with Ranch Dressing.

Caesar

Crisp Romaine, Parmesan Cheese, Croutons and Caesar Dressing.

Summer

Field Greens, Marinated Sliced Strawberries, Toasted Almonds, Goat Cheese and Fresh Basil with a Strawberry- Balsamic Vinaigrette.

Boston

Bibb Lettuce, Arugula, Shaved Radishes, Mandarin Oranges, Feta Cheese and a Lemon Basil Vinaigrette.

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Plated Dinner Entrees

Entrées | Choice of Two

Herb Chicken

Herb crusted statler chicken breast with a lemon and roasted garlic white wine butter sauce. \$50

Stuffed Statler Chicken Breast

Chicken breast stuffed with asparagus, prosciutto and fontina cheese, served with a thyme infused dark chicken jus. \$50

Steamed Salmon

Steamed with citrus, white wine and herbs then served with a Chardonnay Butter Sauce. \$55

New York Strip

New York Strip Steak with braised mushrooms and bordelaise sauce. \$58

Roasted Filet Mignon

Brushed with herb infused butter and roasted. Served with a truffle infused demi. \$62

Vegetable Wellington

Puff Pastry filled with sautéed vegetables and cheese. Served with a Tomato Basil Cream Sauce. \$50

Duet

Beef tenderloin with bordelaise sauce paired with jumbo shrimp scampi. \$68

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Choose Two Entrées: Higher price entrée prevails.



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Dinner Buffet

Buffet includes your choice of two hors d'oeuvres, one chilled display, one salad, chef's choice of starch and vegetable, artisan rolls and butter, regular and decaffeinated coffee, iced tea and hot tea service. Buffet is open for 1.5 hours. Minimum of fifty guests.

Salad | Please Choose One

Fresh Fruit Salad

Caesar Salad

Spring Mixed Salad

Entrees

Choice of two \$55.00, Choice of three \$65.00

Seared boneless chicken breast accompanied by a lemon basil sauce.

Seared boneless chicken breast with Sautéed Mushrooms and savory marsala sauce

Roasted Salmon with tomatoes, artichoke hearts and lemon garlic butter.

Roast beef strip loin topped with braised sweet onions and bordelaise sauce.

Burgundy Braised Boneless Short Ribs with Natural Jus

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Beverage

Bars are charged on consumption only. Host bars are subject to 8.25% tax and 23% service charge. Cash Bars are subject to 8.25% tax.

Host and Cash Bar

Core Well Spirits \$6.75

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy

Core Call Spirits \$7.75

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Johnny Walker Red Label Scotch, Tangueray Gin, Maker's Mark Bourbon, Jack Daniel's TN Whiskey, Seagram's VO Whiskey, Courvoisier VS Brandy

Cordials \$7.75 and up

Amaretto di Saronno, Bailey's & Kahlua

Domestic Premium Beer \$5.75 Budweiser

Domestic Light Beer \$5.75 Budweiser Light, Coors Light

Craft/Regional/Import Beer \$6.75 Corona Extra, Sam Adams & Fat Tire

House Wines \$6.75

Soft Drinks \$3.00

Beverage Enhancements

Champagne Punch by the gallon \$65

Cocktail Service \$125

Please ask your Marriott certified wedding planner for a full wine list!

Bartender fee is \$125 for 4 hours.

One bartender per 150 guests.



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Enhancements

Personalize your wedding and make it event more memorable by adding any of the following to your event.

Additional Hors D' Oeuvres and Action Stations

Intermezzo or Cheese Course

Wines Paired with your Dinner

Signature Cocktails

Margarita or Martini Bar

Vodka Bar with an Ice Carving Luge

Cocktail Service

Chocolate Fountain

Dessert Tapas with Gourmet Coffee Bar

Candy Station

Linen, Chair Covers and Ties in your Wedding Colors

Custom Audio Visual, lighting & Pipe & Drape packages



Our Hotel

Our hotel offers 309 modern rooms for you and your guests. We offer friendly and flexible staff. Our amenities include a full-service restaurant, Starbucks, a cocktail lounge, room service, fitness center, indoor & outdoor pools (seasonal), hot tubs, sauna, coin operated laundry, business center and complimentary wireless internet in the lobby. We have everything you need to make your wedding memorable and successful. Blocks of rooms for your guests are also available.

The following is a list of general guidelines and policies for hosting an event at the Colorado Springs Marriott.

Event Planning

Menu selections and planning commence one to three months prior to your wedding. Final menu selection and set-up are due 4 weeks prior to your event. A detailed banquet event order and room diagram will be completed at that time for your final approval and signature.

Guarantee of Attendance

Final guarantee of attendance is due four business days prior to your event. If no guarantee is given, your expected number will be used as your guarantee.



Pricing and Billing

A non-refundable advance deposit of \$1,000 and signed contract are required to confirm an event on a definite basis. Payment may be made by check, credit card, or cash. Final payment for the event is due four business days prior to the event if paying by credit card and 10 days if paying by check. A completed credit card authorization form is required for incidentals that may occur during the event.

Service Charge and Sales Tax

A 23% taxable service charge and applicable sales tax, currently 8.25%, will be added to all food and beverage prices, audio visual charges and ceremony fees.

Outside Food and Alcohol Service

Only food and beverage provided by the Colorado Springs Marriott may be consumed in the hotel's public spaces. The Colorado Springs Marriott, as an on-premises licensed purveyor of spirits, beer and wine, is responsible for the sale and service of all alcoholic beverages. Therefore, no outside alcohol may be brought into any public spaces. As a licensed alcohol purveyor, the Colorado Springs Marriott is required by State and City law to (1) request proper photo identification of persons attempting to consume alcohol and (2) refuse alcoholic service to anyone that cannot provide said identification, identification is questionable/unacceptable or to persons that are intoxicated.