

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

NEW YORK MARRIOTT DOWNTOWN

85 West Street, New York, NY 10006
T. 212.385.4900 | F. 212.266.6127
NYMarriottDowntown.com



MARRIOTT
NEW YORK
DOWNTOWN

Your Wedding Day at the New York Marriott Downtown

Adult Guests | \$223.00*

5-Hour Wedding Reception

*Not Including Premium/Luxury Bar

INCLUDED IN YOUR FIVE HOUR WEDDING RECEPTION:

- » Champagne Toast
- » One-Hour Cocktail Reception Followed by Four-Hour Reception
- » Four Butler Passed Hors D'oeuvres
- » Two Culinary Displays
- » Three-Course Plated Dinner
- » Complimentary Event Space
- » Room Set-Up Includes Banquet Rounds, Chairs, Linens, Votive Candles, Dance Floor, and Up-Lighting
- » Special Group Room Rate for Out of Town Guests
- » Personalized Planning to the Last Detail with an On-Site Marriott Certified Wedding Planner
- » Triple Marriott Reward Points - Three Points for Every Dollar Spent (Maximum of 150,000 Points)
- » Optional: Five Hour Premium/Luxury Open Bar (additional \$58 - \$64 per person)

WEDDING CEREMONY

Room Set-Up Includes Ballroom Chairs, Riser and Up-lighting

Ceremony Room Rental \$750.00



Butler Passed Hors D'oeuvres

Choice of Four | Select Two Hot & Two Cold

Hot Selections

Chicken Parmesan Puffs
Sesame Chicken Skewers
Vegetable Samosa
Wild Mushroom Tarts
Truffle Mac & Cheese Tarts

Cold Selections

Chicken Sate
Truffle Chicken Salad on Toast Points
Fig & Gorgonzola Profiteroles
Seared Strip Loin (Creamed Horseradish)
Mozzarella & Tomato Skewers
Roasted Tuscan Vegetables & Pesto Skewers

Culinary Displays

Select Two

Artisanal Cheese

Cheddar, Gruyere, Brie with Sliced French Bread

Crudité Display

Seasonal Vegetables & Dip

Mezza Station

Assortment of Grilled Squashes, Peppers Hummus, Baba Ghanoush & Pita Chips

Chacuterie Board

Dried Chorizo, Speck, Mortadella, and Soppressata with Cornichons & Mustards

Plated Dinner Selections

Salad | Select One

Bitter Greens

Arugula, Endive, Radicchio, Dried Cranberries, Crumbled Blue Cheese, Mustard Vinaigrette

Traditional Caesar Salad

Herbed Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Butter Greens

Bibb Lettuce, Asparagus, Shaved Watermelon Radish, Crumbled Goat Cheese, Raspberry Vinaigrette

Foraged Mixed Greens Salad

Blistered Tomatoes, Shaved Carrots, Sliced Radishes, Sliced Cucumber & Herbed Balsamic Dressing

Steak House Salad

Wedge of Iceberg Lettuce, Crumbled Blue Cheese, Green Onions, Cherry Tomatoes, Crumbled Bacon & Creamy Ranch Dressing

Buffalo Burrata

Micro Greens, Balsamic Glaze & Crostini

Wild Mushroom Strudel

Micro Greens & Truffle Essence

Plated Dinner Selections

Entrées | Select One

Roasted Chicken

Mushroom Risotto, Asparagus & Roasted Chicken Ajus

Pan Roasted Chicken

Parsnip Puree, Roasted Brussel Sprouts & Chicken Ajus

Sautéed Salmon

Horseradish Mashed Potatoes, Roasted Baby Carrots & Butter Sauce

Pan Roasted Salmon

Lemon Faro & Haricot Verts

Filet of Beef

Au Gratin of Potato, Asparagus & Red Wine Demi Sauce

Braised Short Rib

Loaded Mashed Potato, Green Beans & Bordelaise Sauce

Chianti Braised Short Ribs

Creamy Herb Polenta, Sautéed Escarole & Chianti Sauce

Dessert

Included

Center Piece Dessert

Assorted Macaroons and Petite Fours

Freshly Brewed Coffee

Dessert Enhancements

Select One - \$10 Per Person

N.Y. Style Cheese Cake & Macerated Berries

Trilogy Chocolate Mousse Tart & Raspberry Sauce

Apple Tart & Caramel Sauce

Lemon Meringue Tart & Strawberry Sauce

Red Velvet Cake & Chocolate Sauce

Chocolate Guinness Cake & Raspberry Coulis

Reception Enhancements

Jumbo Shrimp on Ice | 100 Pieces at Market Price

Lemons, Cocktail Sauce

Cracked Crab Claws on Ice | 100 Pieces at Market Price

Remoulade and Lemon

Chilled Oysters on the Half Shell | 100 Pieces at Market Price

Lemons, Mignonette and Cocktail Sauce

Chilled Clams and Marinated Mussels on the Half Shell | 100 Pieces at Market Price

Lemons, Mignonette and Cocktail Sauce

Gourmet Sliders | \$30.00 Per Person - Select one

Pulled BBQ Pork
with coleslaw on potato roll

Hoisin Roasted Duck Leg
with Asian pear & bok choy slaw in Lilly buns

Chicken Milanese
with arugula truffle aioli on sourdough roll

Meatball Slider
with provolone on sourdough roll

Pulled Buffalo Chicken
with bleu cheese dressing and shaved carrots on potato roll



Five Hour Open Bar Packages

Luxury Bar Package

\$64 per person

SPIRITS

Kettle One Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label
Knob Creek
Jack Daniel's
Crown Royal
Cuervo 1800 Blanco
Hennessy Privilege VSOP
Hiram Walker Triple Sec
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Sweet Vermouth

WINES

J Lohr Cabernet
J Lohr Chardonnay
J Lohr Merlot
Pighin Pinot Grigio
Brancott Sauvignon Blanc
Mumm Napa Brut
Fleurs de Prairie Rose

Premium Bar Package

\$58 per person

SPIRITS

Smirnoff Red Vodka
Cruzan Aged Light Rum
Captain Morgan Original Spiced Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label
Jose Cuervo Gold Especial
Courvoisier VS
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Sweet Vermouth
Hiram Walker Triple Sec

WINES

Clos du Bois Chardonnay
Kenwood Sauvignon Blanc
Clos du Bois Merlot
Estancia Cabernet
Mionetto Organic Prosecco

Included in Luxury & Premium Packages:

DOMESTIC BEERS

DOMESTIC BEER

Bud Light
Blue Moon Belgian White
Brooklyn Lager
Michelob Ultra
Truly Hard Seltzer

IMPORTED BEERS

Corona
Heineken

NON-ALCOHOLIC

Assorted Juices
Bottled Mineral Water
Assorted Pepsi Soft Drinks
O'Doul's Non-Alcoholic Beer
Heineken 0.0 (Non-Alcoholic)



Additional Fees

CHILDREN | \$55

(4-11 Years Old)

CHILDREN 3 YEARS AND UNDER ARE COMPLIMENTARY

Individually Plated Chicken Tenders, French Fries and Ketchup
Assorted Soft Drinks

VENDORS | \$95

Assorted Rolls, Butter, Salad, Chef's Choice of Entrée
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
Assorted Soft Drinks

BARTENDER | \$250

One Bartender Per 100 Guests Required

COAT CHECK | \$7 per person



General Information

SPECIAL DIETARY REQUESTS

Special dietary restricted meals are available upon request and will be priced accordingly.

GUARANTEES

We require a guaranteed number of guests to be provided five business days prior to your event or the expected number will be used as your guarantee. Should your actual numbers exceed the guarantee, you will be charged accordingly.

DEPOSIT/ADVANCE PAYMENTS

A non-refundable deposit of 25% of estimated revenue is required at time of signed agreement. Your payment schedule will be noted in the sales agreement. Full pre-payment is due ten (10) business days prior to event. A valid credit card is required on file.

SERVICE CHARGE AND TAXES

All prices are per person and subject to 25% service charge and 8.875% NY State Sales Tax.

Hotel Gallery



The Grand Ballroom Foyer provides a colorfully modern setting for a beautiful pre-function cocktail reception.



Our Hudson River guest rooms offer unparalleled views of Battery Park and other popular attractions nearby.



Our Grand Ballroom boasts a chic new canvas and is flexible for any themed social soiree.



Our hotel is a great place to experience top NYC attractions, shopping, and great restaurants.



Luxury, elegance and magnificence are the hallmarks of our wedding celebrations at the New York Marriott Downtown.



Enjoy our newly renovated Concierge Lounge that offers complimentary continental breakfast and hors d'oeuvres.