



WEDDING PACKAGES



Waterfront Place
HOTEL



MARRIOTT
MORGANTOWN
WATERFRONT PLACE
ALMOST HERE

WWW.WATERFRONTMARRIOTT.COM

Copper

Stationed Hors d'Oeuvres

Vegetable Crudités with Ranch & Dill Dip
Selection of Local & Domestic Cheeses with Dried Fruits, Nuts, Crackers & Baguettes

Plated Dinner

Choice of Salad

Traditional Caesar or Artisan Greens

Choice of Entrée

(Maximum of 2 Choices)

Herb Parmesan Crusted Chicken

House Boursin Cream & Lemon Oil

Chicken Florentine

Roasted Red Pepper Sauce

Roasted Salmon

Lemon Dill Cream

Pork Medallions

Peppercorn Demi Glace

All Entrees are served with Appropriate Accompaniments

Cake Cutting Service

House Centerpieces for Guest Tables

Mirror with Votive Candles

House Linens

Floor Length Tablecloth, Overlay and Napkins

Dance Floor and Stage Setup

\$ 49 per person

Additional room rental may apply

***All Reception Prices are Based on a Per Person Charge
Service Charge of 22% & Sales Tax of 6% will be Added***

Bronze

Dine Around Theme

Champagne or Sparkling Cider Toast

Poured for each Guest at their Table

Antipasto Station

Build your own Bruschetta. Tapenade, Aged Italian Cured Meats, Olives,
Crisp, Pickled and Roast Vegetable, Onion Jam and Roast Garlic Dip
Selection of Local & Domestic Cheeses with Dried Fruits, Nuts, Crackers & Baguettes

Salad on the Rocks

Hand Tossed...

- Baby Kale Caesar • Local Seasonal Greens, Beets, Toasted Pecan, Pomegranate Vinaigrette •
- Caprese, Micro Basil, Shaved Pecorino •

Carving Station

Marinated Tri Tip of Beef and Virginia Style Ham
Horseradish Sauce, Au Jus, Spicy Mustard, Tarragon Aioli
Warm Artisan Rolls
Oven Roasted Brussels Sprouts and Carrots (seasonal options available at no additional charge)

Choice of One Additional Station

Pasta Station

Tortellini and Penne Pasta
Grilled Chicken, Shrimp, Spinach, Asparagus,
Mushrooms, Peppers, Seasonal Squash, Garlic
Pomodoro, Alfredo, Pesto

Mashed Potato Martini

Buttermilk Mashed Yukon Gold and Mashed Yams
Caviar, Sour Cream, Lobster Meat, Fresh Chives,
Bacon, Aged Cheddar
Brown Sugar, Mini Marshmallows, Butter, Raisins

Macaroni and Cheese

Cavatappi Pasta, Spicy White Cheddar Sauce
Grilled Chicken, Bacon, Lobster, Spinach, Tomatoes, Aged Cheddar, Toasted Panko

Cake Cutting Service

House Centerpieces for Guest Tables

Mirror with 3-Tiered Cylinders and Floating Candles

House Linens

Floor Length Tablecloth, Overlay and Napkins

Dance Floor and Stage Setup

\$54 Per Person

Additional room rental may apply

***All Reception Prices are Based on a Per Person Charge
Service Charge of 21% & Sales Tax of 6% will be Added***

Silver

Reception Hors d'Oeuvres

(For one hour)

Seasonal Fresh Fruit

Selection of Local & Domestic Cheeses with Dried Fruits, Nuts, Crackers & Baguettes

Butler Passed Hors d'Oeuvres

Smoked Chicken & Mango Tartlets with Lime Aioli

Spanakopita

Vegetable Spring Rolls with Sweet Thai Chili Sauce

The First Hour of Hosted Bar

Includes all Call Brands

Champagne or Sparkling Cider Toast

Poured for each Guest at their Table

Plated Dinner

Choice of Salad

Artisan Greens

Traditional Caesar

Waterfront Place Chopped

Choice of Entrée

Herb Parmesan Crusted Chicken

House Boursin Cream & Lemon Oil

Herb Crusted Salmon

Orange & Caper Berry Sauce

Italian Stuffed Chicken

Provolone & Prosciutto Stuffing with Roasted Vine

Ripe Tomato Sauce

Pepper Dusted Manhattan Strip Filet

Port Wine Demi Glace

All Entrees are served with Appropriate Accompaniments

(Duo Entrée Plate is \$5 additional)

Cake Cutting Service

House Centerpieces for Guest Tables

Mirror with 3-Tiered Cylinders
and Floating Candles

House Linens

Floor Length Tablecloth,
Overlay and Napkins

Dance Floor and Stage Setup

\$ 56 per person

Additional room rental may apply

All Reception Prices are Based on a Per Person Charge

Service Charge of 22% & Sales Tax of 6% will be Added

Gold

Reception

Stationed Hors d'Oeuvres

Grilled Vegetable Display with Balsamic Reduction **OR** Seasonal Fruit Display
International Cheese Display with Crackers and Baguettes

Selection of Three Butler Passed Hors d'Oeuvres

Coconut Shrimp
Petite Crab Cakes
Steak & Cilantro Empanada
Grilled Chicken with Spinach and Fontina on Baguette
Bacon Wrapped Tenderloin Tip
Oak Barrel Beef Satay with Pepper & Onion Jam
Mushroom Vul au Vents
Tomato & Basil Bruschetta
Spanakopita
Crab Stuffed Mushrooms
Spinach & Artichoke Rangoon
Marinated Roasted Shrimp on Skewer

Four Hours of Hosted Bar

Includes all Call Brands

Upgrade to Premium Brands for an additional \$3.00

Upgrade to Top Shelf Brands for an additional \$5.00

Champagne or Sparkling Cider Toast

Poured for each Guest at their Table

Dinner

Choice of Salad

Artisan Greens
Waterfront Place Chopped
Traditional Caesar
Chef's Seasonal Salad

Choice of Entrée

(Maximum of 2 Choices)

Chicken en Croute

Roasted Chicken Wellington with Peppercorn Demi Glace

Platinum Chicken

Airline Chicken Breast Oscar with Lump Crab and Roasted Asparagus

Roasted Salmon Filet

Maytag Blue Cheese Cream

Hazelnut Crusted Halibut

Dijon Mushroom Strudel & Amaretto Cream

Char-Grilled 6 oz. Filet of Beef

Choice of Caramelized Shallots, Red Wine Demi Glace or Wild Mushroom Ragu

Upgrade to an 8 oz. Filet of Beef for an additional \$7.00

All Entrees are served with Appropriate Accompaniments

Customized Buffets are Available for this Package. Please ask your Wedding Planner for More Details.

Cake Cutting Service

Your Cake Cut and Served with 2 Chocolate Covered Strawberries

Gourmet Coffee & Cookie Station

Displayed after Dinner with Assorted Syrups,
Toppings and Traditional Gourmet Wedding Cookies

White Glove Service

House Centerpieces for Guest Tables

Mirror with 3-Tiered Cylinders and Floating Candles

Deluxe Linen and Chiavari

Selection from a Variety of Options

Dance Floor and Stage Setup

Complimentary Self and Valet Parking

\$ 125 per person

***All Reception Prices are Based on a Per Person Charge
Service Charge of 22% & Sales Tax of 6% will be Added***

Platinum

Reception

Stationed Hors d'Oeuvres

Grilled Vegetable Display with Balsamic Reduction **OR** Seasonal Fruit Display
International Cheese Display with Crackers and Baguettes

Selection of Three Butler Passed Hors d'Oeuvres

Prosciutto Wrapped Shrimp
Petite Crab Cakes
Grilled Chicken with Spinach and Fontina on Baguette
Raspberry Brie en Croute
Bacon Wrapped Sirloin
Filet on Baguette with Herbed Boursin Cheese
Sweet Chili Shrimp Salad with Lime Aioli in Phyllo
Beef en Croute
Chicken Salad with Grapes and Pecans in Phyllo
Tomato & Basil Bruschetta
Spanakopita

Shrimp Cocktail Display

Spicy Cocktail Sauce & Fresh Lemons
Oysters on the Half Shell with Classic Mignonette

Four Hours of Premium and Top Shelf Hosted Bar

Champagne or Sparkling Cider Toast

Poured for each Guest at their Table

Dinner

Choice of Salad

Artisan Greens
Waterfront Place Chopped
Traditional Caesar
Chef's Seasonal Salad

Choice of Entrée

Roasted Chicken Oscar

Sauteed Chicken with Asparagus, Crab and Hollandaise

Roasted Salmon Filet

Maytag Blue Cheese Cream

Char-Grilled Long-Boned Veal Chop

Roasted Garlic and Thyme Rubbed
and Port Wine Veal Demi Glace

Char-Grilled Filet of Beef

Choice of Caramelized Shallots,
Red Wine Demi Glace or Wild Mushroom Ragu
Upgrade to an 8 oz. Filet of Beef for an additional \$7.00

Mixed Grill Entrée

6 oz. Petite Filet Accompanied by 3 Grilled Prawns **OR**
2 Bacon Wrapped Scallops

All Entrees are served with Appropriate Accompaniments

***Customized Buffets are Available for this Package.
Please ask your Wedding Planner for More Details.***

Cascading Chocolate Fountain

Flowing Chocolate with Fresh Fruits, Shortbread Cookies,
Marshmallows, Pretzels and Pound Cake

OR

Signature Ice Cream Station

Cold Stone Creamery Ice Cream Creations with a Variety of
Flavors and Toppings to Choose From

Cake Cutting Service

Your Cake Cut & Served with 2 Chocolate Covered
Strawberries

Gourmet Coffee & Cookie Station

Displayed after Dinner with Assorted Syrups,
Toppings and Traditional Gourmet Wedding Cookies

White Glove Service

Chiavari or Chameleon Chairs

Deluxe Napkins

***Deluxe Overlay for
Tablecloths***

Choose from a Variety of
Upscale Linens

Specialty Place Settings

Charger and 6 Piece Place Setting

***House Centerpieces for Guest
Tables***

Mirror with 3-Tiered Cylinders
and Floating Candles

Dance Floor & Stage Setup

Complimentary Self & Valet Parking

\$ 179 per person

***All Reception Prices are Based on a Per Person Charge
Service Charge of 22% & Sales Tax of 6% will be Added***

Package Additions

Cold Seafood Display

Selection of Shrimp Cocktail, Smoked Salmon
Spicy Cocktail Sauce & Fresh Lemons
\$20.00 per person

Gourmet Coffee & Cookie Station

Displayed after Dinner with Assorted Syrups,
Toppings and Traditional Gourmet Wedding Cookies
\$10.00 per person

Gourmet Coffee Station

Displayed after Dinner with Assorted
Syrups and Toppings
\$7.00 per person

Cascading Chocolate Fountain

Flowing Chocolate with Fresh Fruits, Shortbread Cookies,
Marshmallows, Pretzels and Pound Cake
\$10.00 per person

Signature Ice Cream Station

Cold Stone Creamery Ice Cream Creations with a
Variety of Flavors and Toppings to Choose From
\$10.00 per person

Late Night Snack Station

Option 1 –
Beef Sliders, Morgantown Pepperoni Rolls and Original Snack Mix
\$10 per person

Option 2 –
Chicken Quesadillas, 7 Layer Dip and Chips and Salsa
\$10 per person

Four Hours of Call Hosted Bar

\$38.00 per person

LIQUOR BRAND LEVELS

| | | | |
|-----------------|-------------------|----------------|-----------------------|
| VODKA | CALL | PREMIUM | TOP SHELF |
| GIN | Smirnoff | Absolut | Grey Goose, Ketel One |
| RUM | Beefeater | Tanqueray | Bombay Sapphire |
| TEQUILA | Bacardi, Malibu | Captain Morgan | Patron Silver |
| BOURBON | Camarena | Jose Cuervo | Maker's Mark |
| | Jim Beam | Jack Daniel's | Woodford Reserve |
| WHISKY | Seagram's 7 Crown | Crown Royal | |
| | Canadian Club | Chivas Regal | |
| SCOTCH | Cutty Sark | Bailey's | |
| CORDIALS | | Kahlua | |

Package Additions

House Champagne or Sparkling Cider Toast
\$3.00 per person

Custom Ice Sculpture
\$300

Chair Covers
Starting at \$8.00 per person

Chiavari Chairs
\$9.00 per chair

Chameleon Chairs
\$15.00 per chair

French Country Chairs
\$18.00 per chair

Deluxe Napkins
Starting at \$4.00 per person

Deluxe Overlay for Tablecloths
Choose from a Variety of Upscale Linens
Starting at \$7.00 per person

Specialty Place Settings
Charger and 6 Piece Place Setting
Starting at \$28.00 per person

Wedding Ceremony
On the Patio or In the Ballroom – Ask Wedding Planner for Details
\$10. per person with a minimum of \$1000.00 ceremony fee

Gift Bag Delivery to Guest Rooms
\$2.50 per bag

Custom Lighting Packages, Lounge Area Seating & Room Draping Options Available
Ask your Wedding Planner for Details

Chef's Tastings

Complimentary Chef's Tastings are offered to weddings with 50 guests or more. We offer them Tuesday through Thursday between the hours of 2:00 pm & 4:00 pm.

Included are your choice of 3 entrée options & a Chef's selection of starches & vegetables that will complement your meal. The Bride and Groom may invite up to 2 guests to join them for their Tasting. Hors d'oeuvres are not included with the Chef's Tasting.

Chef's Tastings are offered 3 months prior to your wedding. Please speak with your Wedding Planner to set up a date and time.

Multiple Event Incentive

Please speak to your Wedding Planner if you are interested in pre and post wedding events. By reserving your rehearsal dinner, your reception and your post-wedding brunch, you will receive 10% off the cost of the brunch.

Please note that these packages are flexible and can be alternated to your specific requests. We can customize our packages to create your dream wedding.