MARRIOTT
COLUMBIA

Congratulations on your Engagement!

Thank you so much for your interest in the Marriott Columbia as the potential host venue for your Special Day. Our staff looks forward to introducing you to a brand of hospitality, upon which we have built our reputation for excellence. After reviewing all of your program requirements we are confident that we can exceed all of your expectations.

You and your guests will feel confident in knowing that the staff at Columbia Marriott is committed to providing a flawless event for you. This commitment extends from our Guest Service Associates, who first greets your guests, to our General Manager.

The following pages include all of the Wedding Menu selections for you to choose from. We are also happy to customize options if you have something in mind that you don't see on our regular menus.

Thank you again for your consideration!

Wedding Package Includes:

- Round Tables with seating of 8 or 10 people per Table with White Floor Length Linen
- Your Choice of White or Black Linens
- Centerpieces: Mirror Tile, Glass Hurricane Globe with White Taper Candle, and 2 Votive Candles for each Table
- Table Numbers or Reserved Signs Presented on Silver Stanchions
- Risers for Head Table and/or Sweetheart Table
- Dance Floor and Skirted Tables for DJ or Riser for Band
- Easel for Bridal portrait
- Guest Book Table
- Skirted Gift Table(s)
- Cake Table
- Glass and China Service
- Complimentary Honeymoon Package for the Bride and Groom on the night of the Wedding with Breakfast for 2 the Following Morning (only applies for events totaling $3000 or more spent)

MARRIOTT
COLUMBIA

LUNCH

Plated

Includes a Garden Salad or Romaine Heart Caesar Salad and your choice of one Starch and Vegetable, Rolls and Butter, Dessert, Fresh Brewed Coffee, Decaffeinated Coffee and Iced Tea

Pimento Stuffed Chicken Breast $23
Grilled Atlantic Salmon with Jalapeno Lime Butter $25
Pan Seared Grouper with Tomato Garlic and Lime Salsa $29
Rosemary and Garlic Grilled Sirloin with Truffle Butter $28
Sesame Ginger London Broil with Soy Glaze $26
Bacon Wrapped Pork Loin with Caramelized Vidalia Onions and Apples $25
Fried Boneless Chicken Breast with Apple Butter $23
Onion Crusted Sautéed Chicken Breast with Dijon Thyme Cream $23
Grilled Chicken Breast with Maple Pecan Butter $23
Pecan Crusted Chicken with Bourbon Cream $24

Starch Side	Vegetable Side
Wild Rice Pilaf	Steamed Asparagus
Creamy Corn Polenta	Oven Roasted Vegetables
Sweet Potato Mashed	Bacon Braised Collard Green
Rosemary Roasted New Potatoes	Sautéed Broccolini and Grape Tomatoes
Roasted Garlic Mashed Potatoes	Green Beans with Toasted Almonds
Pimento Macaroni and Cheese	Oven Roasted Cauliflower

Dessert

Chocolate Fudge Cake
Strawberry Shortcake
Traditional Carrot Cake
Oreo Chocolate Mousse
Grasshopper Pie
Southern Style Pecan Pie

MARRIOTT
COLUMBIA

Lunch Buffets

Deli Buffet I $23
Mixed Field Greens Salad with Tomato and Cucumber, Vinaigrette
Roasted vegetable Pasta Salad
Coleslaw
Smoked Turkey, Roast Beef, Ham and Salami
Sliced Cheddar, Swiss and Provolone Cheeses
Romaine Hearts, Sliced Tomato, Red Onion, Dill Pickles
House Fried Chips
Sliced White, Wheat and Rye Bread, Spicy Mustard and Mayonnaise
Fresh Baked Cookies and Brownies

Soup and Salad Buffet I $18
Roasted Tomato Bisque, Creamy Corn Chowder or Chicken Noodle Soup (select one)
Mixed Field Greens, Heirloom Spinach and Romaine Lettuce, Grape Tomatoes, Cucumber, Carrot, Mushroom, Shredded Cheddar Cheese, Garlic Croutons, Ranch and Italian Dressing
Key Lime Pie and Chocolate Cake

Cookout I $24
Southern Style Potato Salad
Macaroni salad
Hamburgers and Hot Dogs
Sautéed Mushrooms and Onions, Crispy Bacon
Assorted Chips
Sliced Cheddar, Swiss and Provolone Cheeses
Romaine Hearts, Sliced Tomato, Red Onion, Dill Pickles
Sliced Seasonal Melon
Lemon Squares

Italian Buffet I $32
Minestrone Soup
Classic Caesar Salad
Tortellini Pasta Salad
Grilled Italian Sausage and Peppers
Chicken Parmesan
Fettuccine Alfredo
Garlic Bread
Tiramisu and Cannoli's

MARRIOTT
COLUMBIA

Lunch Buffets Continued…

South of the Border I$30
Gazpacho Style Salad with Spicy Tomato Vinaigrette
Beef Taco Bar, Shredded Lettuce and Cheese, Guacamole, Pico de Gallo, Sour Cream, Jalapeno Peppers, Green Onions, Diced Tomatoes
Cheese Quesadillas
Make Your Own Fajitas, Charred Chicken Strips, Peppers, Onions, Flour Tortillas
Spanish Style Rice
Cinnamon Sugar Churros and Kahlua Chocolate Mousse

Chicken and Biscuits I $29
Chopped Salad, Tomato, Red Onion, Cucumber and Cheesy Croutons
Fried Chicken
Midlands BBQ Pulled Pork
Macaroni and Cheese
Collard Greens
Fried Okra
Freshly Baked Biscuits
Peach Cobbler and Pecan Pie

Carolina BBQ I $30
Spinach salad with Honey Mustard and Bacon Vinaigrette
Southern Style Potato Salad
Cole Slaw
Midlands BBQ Chicken
Carolina Style BBQ Ribs
Brown Sugar and Bacon Baked Beans
Garlic Butter Corn on the Cob
Jalapeno Cornbread Muffins
Apple Cobbler and Carrot Cake

Oriental Express I $29
Mizuna Greens with Bamboo Shoots, Water Chestnuts, Sugar Snap Peas, Cashews and Fried Wontons with Sesame Ginger Dressing
Crispy Chicken with Sweet and Sour sauce
Beef and Broccoli with a Teriyaki Glaze
Stir Fry Vegetables
Egg Rolls with Hot Mustard and Garlic Soy Sauce
Pork Fried Rice
Fortune Cookies

MARRIOTT
COLUMBIA

Pre-Reception

Priced Per Person or Per Display *(Displays serve approximately 50 people)*

Side of Smoked Salmon **$7 per person / $350 per display**
Served with Onions, Capers, Tomatoes, Cream Cheese and Sliced Baguette

Sliced Fresh Fruit Tray **$6 per person / $300 per display**
Sliced Fresh Seasonal Fruit and Berries

Elegant Cheese Display **$7 per person / $350 per display**
Imported and Domestic Cheeses Presented with an Assortment of Crackers

Fresh Vegetable Crudité **$6 per person/ $300 per display**
An Array of Fresh Garden Vegetables with Ranch and Onion Dip

Whole Baked Brie En Croute **$5 per person / $250 per display**
Filled with Raspberry and Walnuts, Served with an Assortment of Crackers and Sliced Baguette

Hot Crab Dip **$8 per person / $400 per display**
Fresh Blue Crab served with an Assortment of Crackers and Sliced Baguette

Spinach and Artichoke Dip **$5 per person / $250 per display**
Served with Sliced French Bread

Tri Color Tortilla Chips **$5 per person / $250 per display**
Salsa, Guacamole and Sour Cream

Bruschetta **$5 per person / $250 per display**
Fresh Tomato, Basil and Red Onion, Parmesan and Baguette Crostini's

Mediterranean **$7 per person / $350 per display**
Garlic and Lemon Hummus, Kalamata Olives and Feta Cheese with Fresh Pita

MARRIOTT
COLUMBIA

Plated Dinners

Priced Per Person

Includes a Garden salad or Romaine Heart Caesar Salad and your choice of one Starch and Vegetable, Rolls and Butter, Fresh Brewed Coffee, Decaf Coffee and Iced Tea

Jerk Seasoned Grilled Chicken Breast with Mango Chutney $27
Grilled Atlantic Salmon with Lemon Chive Burr Blanc $29
Pecan Crusted Chicken with Bourbon Cream Sauce $30
Grilled Mahi Mahi with Tropical Fruit Salsa $31
Pan Seared Grouper with Spicy Orange Burr Blanc $33
Grilled Bone in Pork Chop with Maple Pecan Glaze $35
Grilled Chicken Breast and Pan Seared Salmon with Roasted Garlic Burr Blanc $37
Grilled Chicken Breast and Filet Mignon with Mushroom and Peppercorn Cream $42
Grilled Rib Eye with Truffle Butter $42
Filet Mignon with Roasted Shallot Sauce and Shrimp Scampi $43
Filet Mignon with Truffle Butter and Grilled Salmon with Jalapeno Lime Sauce $43
New York Strip with Cilantro Chimi-Churri Sauce $45
Grilled Double Lamb Chop with Mint Pesto $45
Filet Mignon and Crab Cake with Herb Butter $45
Filet Mignon with Roasted Shallot Sauce $54

Starch Sides	Vegetable Sides
Wild Rice Pilaf	Steamed Asparagus
Creamy Corn Polenta	Grilled Squash and Zucchini
Yukon Gold Mashed Potatoes	Honey Glazed Baby Carrots
Roasted Fingerling Potatoes	Sautéed Broccolini and Grape Tomatoes
Roasted Garlic Mashed Potatoes	Green Beans and Mushroom
Parmesan Risotto	
Sweet Potato Hash	

Buffet Dinners

Priced Per Person

The Down Home I $40
Spinach Salad, Peaches and Pecans, Balsamic Vinaigrette
Jalapeno Corn Bread and Buttermilk Biscuits
Shrimp and Andouille Sausage Jambalaya
Fried Chicken
Honey Glazed Pork Loin
Smokey Braised Collard Greens
Fried Green Tomatoes, Cajun Remoulade
Apple Pie and Peach Cobbler

Southern Delights I $44
She Crab Soup
Corn Muffins and Soft Rolls
Mixed Field Greens, Spiced Pecans, Crumbled Blue Cheese, Grape Tomatoes, Vidalia Onion Vinaigrette
Fried Catfish, Sweet Corn Relish
Blackened Chicken Breast, Maple Glaze
Grilled Sirloin, Roasted Vidalia Onion Cabernet Demi-Glace
Smoked Cheddar Grits
Haricot Verts, with Sautéed Red Pepper, Bacon and Onion
Sugared Biscuit Strawberry Shortcake with Whipped Cream

Tuscan Buffet I $45
Pasta Fagioli Soup
Romaine Heart Caesar Salad
Focaccia Bread and Herbed Olive Oil
Tomato Caprese Salad with Balsamic Glaze
Mussels simmered in Garlic, Tomato and White Wine
Veal Parmesan
Chicken Marsala with Portobello Mushrooms
Parmesan and Basil Mashed Potatoes
Balsamic Roasted Vegetables
Chocolate Drizzled Cannoli's and Cheesecake

Buffet Dinners Continued…

Fish Camp I $53
Shrimp and Corn Chowder
Corn Bread and Soft Rolls
Garden Greens with Citrus Vinaigrette
Coastal Shrimp and Grits
Corn Dusted Fried Flounder, Mango and Black Bean Salsa
Pan Seared Snapper, Orange Balsamic glaze
Smoked Beef Brisket, Honey Mustard BBQ Sauce
Boiled Red Potatoes with Parsley Butter
Garlic Corn with Leeks
Bourbon Pecan Pie and Red Velvet cake

Off the Grill I $50
Grilled Romaine Hearts with Roasted Garlic Dressing
Herbed Cucumber and Blistered Tomato Salad
Soft Dinner Rolls
Grilled New York Strip Steaks with Brandied Mushroom and Onions
Herb Marinated Grilled Chicken Breast, Grilled Corn, Andouille and Tomato Hash
Grilled Atlantic Salmon with Caramelized Grilled Pineapple Salsa
Grilled Portobello Mushrooms with Roasted Red Pepper and Parmesan Cheese
Grilled Sweet Potato Wedges with Lime and Cilantro
Key Lime Pie and Fresh Berry Tarts

MARRIOTT
COLUMBIA

Reception Packages

All Reception Packages include an Iced Tea, Lemonade or Fruit Punch Station.

DOWNTOWN RECEPTION @$35

Choice of Reception Display (select three)

- Fresh Seasonal Fruit and Berries
- Imported and domestic Cheeses
- Garden Vegetables with Ranch and Onion Dips
- Mediterranean with Garlic and Lemon Hummus, Kalamata Olives, Pita Chips
- Hot Blue Crab Dip with French Bread
- Spinach & Artichoke Dip with Crackers

Hot or Cold Hors d'oeuvres (select three)

- Spinach and Boursin Phyllo Cup
- Cherry Tomato filled with Pimento Cheese
- Chicken Salad Cucumber Slice
- Vegetable Shooter with Ranch Dip
- Italian Sausage in Puff Pastry
- Sweet Potato Puff
- Spanikopita
- Turkey and Applewood Smoked Bacon Bites
- Brie with Raspberry and Almond in Phyllo
- Chicken Quesadilla with Pico de Gallo
- Thai Peanut Chicken Sate
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Chicken Pecan Tenders with Peach Sauce

Carving Station (select one)

With Carver @$100

- Oven Roasted Breast of Turkey
- Top Round of Beef
- Bourbon Glazed Ham
- Herb Crusted Pork Loin

Reception Packages Continued…

MIDTOWN RECEPTION @$45

Choice of Reception Display (select three)

- Fresh Seasonal Fruit and Berries
- Imported and domestic Cheeses
- Garden Vegetables with Ranch and Onion Dips
- Mediterranean with Garlic and Lemon Hummus, Kalamata Olives, Pita Chips
- Hot Blue Crab Dip with French Bread
- Spinach & Artichoke Dip with Crackers

Hot or cold Hors d'oeuvres (select four)

- Spinach and Boursin Phyllo Cup
- Cherry Tomato filled with Pimento Cheese
- Chicken Salad Cucumber Slice
- Vegetable Shooter with Ranch Dip
- Italian Sausage in Puff Pastry
- Sweet Potato Puff
- Spanikopita
- Turkey and Applewood Smoked Bacon Bites
- Brie with Raspberry and Almond in Phyllo
- Chicken Quesadilla with Pico de Gallo
- Thai Peanut Chicken Sate
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Chicken Pecan Tenders with Peach Sauce

Carving Station (select one)
with Carver @$100

- Oven Roasted Breast of Turkey
- Top Round of Beef
- Brown Sugar Glazed Ham
- Herb Crusted Pork Loin

Action Station (select one)
with attendant @$100

- Soup & Sandwich
- BBQ Pork Sliders Bar
- Fish Taco Station
- Chicken & Risotto
- Potato Bar
- Gourmet Mac & Cheese

Reception Packages Continued…

UPTOWN RECEPTION @$53

Choice of reception Display (select three)

- Fresh Seasonal Fruit and Berries
- Imported and domestic Cheeses
- Garden Vegetables with Ranch and Onion Dips
- Mediterranean with Garlic and Lemon Hummus, Kalamata Olives, Pita Chips
- Hot Blue Crab Dip with French Bread
- Spinach & Artichoke Dip with Crackers

Hot or Cold Hors d'oeuvres (select four)

- Spinach and Boursin Phyllo Cup
- Cherry Tomato filled with Pimento Cheese
- Chicken Salad Cucumber Slice
- Vegetable Shooter with Ranch Dip
- Italian Sausage in Puff Pastry
- Sweet Potato Puff
- Spanikopita
- Turkey and Applewood Smoked Bacon Bites
- Brie with Raspberry and Almond in Phyllo
- Chicken Quesadilla with Pico de Gallo
- Thai Peanut Chicken Sate
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Chicken Pecan Tenders with Peach Sauce
- Oyster Shooters
- Parmesan Bruschetta
- Scallops wrapped in Bacon

Carving Station (select one)
with Carver @$100

- Breast of Turkey
- Top Round of Beef
- Brown Sugar Glazed Ham
- Herb Crusted Pork Loin

Action Station (select two)
with attendant @$100/station

- Shrimp & Grits
- Crab Cakes
- Chicken & Waffle
- BBQ Pork Sliders Bar
- Soup & Sandwich
- Gourmet Mac & Cheese
- Fish Taco
- Chicken & Risotto

MARRIOTT
COLUMBIA

Chef Attended Action Stations

Priced Per Person
All Stations Require an Attendant for $100.00 and a Minimum of 30 Guests

Shrimp and Grits I $14
Tasso Ham, Corn, Tomato and Mushroom, Stone Ground Grits and Mini Corn Muffins

Gourmet Macaroni and Cheese I $ 10
Alfredo Cream Sauce, Cheddar and Asiago Cheese, Bacon, Mushroom, Shrimp and Scallions

Mashed Potato Bar I $10
Yukon Gold Mashed Potatoes, Bacon, Cheddar, Blue Cheese, Caramelized Onions, Chives

Fish Taco Station I $13
Grilled Mahi- Mahi, Soft Flour Tortillas, Cilantro Aioli, Pico de Gallo, Guacamole, Citrus Slaw, Fresh Limes

Risotto Station I $12
Creamy Risotto, Wild Mushrooms, Roasted Corn and Tomatoes, Scallions, Pancetta, Green Peas, White Truffle Oil

Sliders Bar I $10
Pulled Pork BBQ, Mustard BBQ Sauce, Traditional BBQ Sauce, Chipotle BBQ Sauce, Fried Onions, Cole Slaw

Crab Cakes I $14
Lump Crab Cakes, Mango Salsa, Cilantro Corn Salsa, Citrus Remoulade, Fresh Lemons

Chicken and Waffles I $10
Buttermilk and Red Velvet Waffles, Blackened Chicken Tenders, Pecans and Maple Syrup

MARRIOTT
COLUMBIA

Chef Attended Carving Stations

Carving Stations serve approx. 40 - 50 people each
All Stations Require an Attendant for $75.00 and a Minimum of 30 Guests

Herb Crusted Top Round of Beef I $300
Served with Silver Dollar Rolls, Garlic Aioli, and Horseradish Cream
(Serves 50 Guests)

Whole Oven Roasted Turkey I $275
Served with Silver Dollar Rolls and Cranberry Chutney
(Serves 40 Guests)

Garlic and Rosemary Prime Rib I $375
Served with Silver Dollar Rolls, Horseradish Cream and Aujus
(Serves 40 Guests)

Brown Sugar Glazed Ham I $300
Bone in Ham Served with Silver Dollar Rolls and Orange Mustard Sauce
(Serves 50 Guests)

Rosemary and Peppercorn Crusted Whole Beef Tenderloin I $425
Served with Silver Dollar Rolls and Roasted Tomato Chutney
(Serves 25 Guests)

Herb Roasted Pork Loin I $300
Served with Silver Dollar Rolls and Apple and Onion Rum Sauce
(Serves 30 Guests)

MARRIOTT
COLUMBIA

Cold Hors d'œuvres (A la carte)

$3 per piece, 25 piece minimum on each item
Grape Tomato and Fresh Mozzarella Spear with Basil
Grilled Zucchini Canapé with Roasted Red Pepper and Hummus
Spinach and Boursin Phyllo cup
Cherry Tomato filled with Pimento Cheese
Chicken Salad on Cucumber

$4 per piece, 25 piece minimum on each item
Smoked Salmon Canapé with Cream cheese and Caper and Red Onion Relish
Asparagus Tips wrapped in Prosciutto
Vegetable Crudité Shooter with Ranch Dip
Red Skin Potato Cup filled with Boursin Cheese
Prosciutto and Gorgonzola Crostini

$5 per piece, 25 piece minimum on each item
Beef and Boursin Crostini with Caramelized Onion
Jumbo Gulf Shrimp with Horseradish Chili Sauce
Crab Salad and Citrus Avocado Spoons
Oyster Shooters, V-8, Horseradish Cream, Vodka, Lemon
Oysters on the Half Shell, Crème Fraiche, Chive

MARRIOTT
COLUMBIA

Hot Hors d'œuvres (A la carte)

$3 per piece, 25 piece minimum on each item
Italian Sausage Wrapped Puff Pastry
Chicken Pecan Tender with Peach Sauce
Assorted Petit Quiche
Sweet Potato Puff
Spanakopita
Vegetable Spring Rolls with Sweet and Sour Sauce
Sweet Potato and Bacon Quesadilla
BBQ Pulled Pork BBQ Tarts

$4 per piece, 25 piece minimum on each item
Turkey and Apple Wood Smoked Bacon Bites
Twice Baked Truffled Fingerling Potato
Wild Mushroom Tart with Parmesan Cheese
Thai Peanut Chicken Sate
Brie with Raspberry and Almond in Phyllo
Breaded Artichoke Hearts with Goat Cheese
Chicken Quesadilla with Pico de Gallo
Peach and Brie Tart

$5 per piece, 25 piece minimum on each item
Mini Beef Wellington
Mini Shrimp and Crab Cakes with Citrus Remoulade
Scallops Wrapped in Bacon
Coconut Shrimp with Orange Mustard Sauce
Oysters Rockefeller
Mini Lobster Cobbler

MARRIOTT
COLUMBIA

Bar Menu

HOST BAR or TICKET BAR *(Prices are per drink and charged on consumption)*
Premium Brands $10
Deluxe Brands $8
Cordials $9
House Brands $6
Tier Two Brand Wine $7
House Wine $6
Imported Beer $5
Domestic Beer $4
Assorted Juices, Soft Drinks and Bottled Water $3
(Pricing does not 22% service charge, 15% tax on liquor and 10% tax on all other beverages)

CORKAGE BAR (*Prices are per Person)*
This package gives you the option to furnish your own liquor, beer and wine in lieu of utilizing the Hotels. This fee covers such costs as glassware, mixers, sodas, ice, garnish and the Bartender fees.
Full Liquor Corkage $15.00
Beer, Wine and Signature Drink Corkage $10.00
Beer and Wine Only Corkage $8.00
(Pricing does not include 22% service charge and 10% tax)

CASH BARS *(Attendees are responsible for purchasing own drinks, Prices are per drink)*
Premium Brands $12
Deluxe Brands $9.50
House Select Brands $7.50
Tier Two Brand Wine $7.50
House Wine $6.00 per glass
Imported Beer $6.00
Domestic Beer $5.00
Assorted Juices, Soft Drinks and Bottled Water $3.50
(Pricing includes tax and service charge)

Required Fee of $100.00 per Bartender with 4 hour bar service, $25.00 for each additional hour (applies to Host or Cash Bars)

Cashier Fee is $20.00 per hour (applies to Cash Bars)