



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

LONG ISLAND MARRIOTT®

101 JAMES DOOLITTLE BLVD, UNIONDALE, NY 11553

T 516.794.3800 F 516.794.3825

mhrs.nycli.sales@marriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **LONG ISLAND**
MARRIOTT. OUR
EXPERTS WILL GO
ABOVE AND BEYOND
TO MAKE YOUR **VISION**,
YOUR **TASTES**, YOUR
DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT **EXCEEDS EVERY**
EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
THE **LONG ISLAND MARRIOTT** WILL EXCEED EVERY EXPECTATION.

FROM INSPIRING SPACES AND CREATIVE MENUS TO AN
EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF
PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED
TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR VISION

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS" IN THE PERFECT SETTING AT LONG ISLAND MARRIOTT. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

YOUR WEDDING DAY AT THE LONG ISLAND MARRIOTT

ADULTS | \$130

Saturday Day / Evening

YOUNG ADULTS | \$110

(12-20 Years Old)

Saturday Day / Evening

Includes Same Menu Items As

Adult Package Without the Open Bar

ADULTS | \$120

Friday / Sunday Day / Evening

YOUNG ADULTS | \$100

(12-20 Years Old)

Friday / Sunday Day / Evening

**100 PERSON MINIMUM REQUIRED FOR THIS PACKAGE
PACKAGE PRICING INCLUDES 24% SERVICE CHARGE. PLEASE ADD 8.625% STATE SALES TAX.**

INCLUDED IN YOUR FIVE HOUR WEDDING RECEPTION:

Cocktail Hour Followed by Four Hour Reception

Five Hour Open Bar

Signature Cocktail Created Specially for the Wedding Couple

Eight Butler Passed Hors D'oeuvres

Hot and Cold Culinary Displays

Champagne Toast

Four Course Dinner to Include Appetizer, Salad, Choice of Three Entrees, and Custom Designed Wedding Cake

Elegant Ivory Damask Table Linens with Matching Napkins or
Choice of Select Full Length Table Linens and Ivory Napkins

Chair Covers (White, Black, or Ivory)

Votive Candles on Each Table

Hospitality Room for the Wedding Party

Bridal Attendant

Overnight Accommodations for the Newlyweds the Evening of the Wedding with Amenity

Special Group Rate for Out of Town Guests

Directional Inserts for Invitations

Place Cards for your Assigned Seating

Coat Check (Seasonal)

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)

WEDDING CEREMONY:

Ballroom Chairs and Enhanced Uplighting

Room Rental \$850.00

Five Hour Open Bar

SPIRITS

Absolut Vodka
Beefeater's Gin
Cruzan Aged Light Rum
Jose Cuervo Especial Gold
Jim Beam White Label Bourbon
Dewar's White Label Scotch
Canadian Club Whiskey

NON-ALCOHOLIC

Assorted Juices
Assorted Pepsi Soft Drinks

WINES

Stone Cellars by Beringer Merlot
Stone Cellars by Beringer Chardonnay

BEERS

Budweiser
Bud Light
Blue Point Toasted Lager
Sam Adams
Corona Extra
Corona Light

Butler Passed Hors D'oeuvres

HOT

MINI POTATO CROQUETTES

White Truffle Oil, Red Pepper Emulsion

SMOKED CHICKEN QUESADILLA

Spicy Blend of Smoked Chicken, Monterrey Jack, Peppers, and Cilantro

COCONUT AND SESAME CHICKEN BROCHETTE

Apricot Dipping Sauce

COCKTAIL FRANKS EN CROUTE

Grain Mustard

TERIYAKI BEEF SATE

Tender Sirloin Tips on Bamboo Skewer

ARTICHOKE AND SPINACH PHYLLO

COLD

TRIPLE CREAM BRIE

Oven Dried Cherry Tomato, Pear Chutney, Herb Crostini

SEARED BEEF TENDERLOIN

Crostini With Horseradish Dressing

Cold Culinary Displays

MEDITERRANEAN STATION

Assorted Marinated Olives, Hummus, Roasted Eggplant Salad, Tomato Bruschetta, Spinach and Artichoke Dip, Celery Sticks, Carrot Sticks, Mediterranean Pita, Focaccia and Bread Sticks

ASSORTED CHEESES

Chutneys, Jams, Garnishes, Flat Breads, and Bread Sticks

Hot Culinary Displays

SELECT THREE

*Attendant Required**

ATTENDED CARVING BOARD*

(Please Select One)

SAGE ROASTED BREAST OF TURKEY

Cranberry Chutney and Giblet Gravy

APPLE GLAZED SLOW ROASTED PORK LOIN

Apple Chutney and Natural Jus

CEDAR PLANK ROASTED SALMON

Brown Sugar, Dijon Glaze, and Tomato and Caper Relish

GARLIC STRIP LOIN

Bordelaise Sauce

Served with Silver Dollar Rolls

SLIDER GRILL*

(Please Select Two)

CLASSIC BEEF BURGER

Caramelized Onions and Aged Cheddar Cheese on Brioche Bun

BBQ PULLED PORK

Crispy Onions on Potato Roll

SESAME PULLED CHICKEN

Avocado Wasabi Cream on Lotus Bun

TURKEY BURGER

Alfalfa Sprouts and Lemon Aioli on Whole Wheat Bun

ALL SLIDER GRILL SELECTIONS SERVED WITH SWEET POTATO FRIES

Hot Culinary Displays *(continued)*

PASTA STATION

(Please Select Two Pastas and Two Sauces)

PASTAS

Penne, Mezzi Rigatoni, Farfalle, Cheese Tortellini

SAUCES

Fresh Tomato Basil, Pesto Cream, Alfredo, Vodka Or Garlic and Olive Oil

SERVED WITH FOCACCIA, BREAD STICKS, AND GRATED PARMESAN CHEESE

ASIAN DIM SUM

Pork With Wasabi in a Spinach Shumai

Chicken and Lemongrass Dumplings

Shrimp and Thai Vegetable Dim Sum

SERVED WITH BREWED SOY SAUCE, SESAME GARLIC AND SWEET CHILI SAUCE

MAC & CHEESE

Classic Macaroni and Cheese Served in Cast Iron Skillets

Gourmet Toppings to include: Oven Roasted Chorizo Sausage,

Mushroom Ragout, Rock Shrimp Scampi

ADDITIONAL STATIONS AVAILABLE AT \$4.00 PER GUEST

Plated Dinner Selections

APPETIZER | HOST TO SELECT ONE

SEASONAL SOUP EN CROUTE

(Please Select one)

Potage of Forest Mushrooms

Tomato Bisque

Butternut Squash

Corn Chowder

ASPARAGUS WRAPPED PROSCIUTTO

Over Mixed Greens and Bruschetta

CARAMELIZED ONION TART

Roasted Peppers, Goat Cheese, Mixed Greens, and Balsamic Dressing

Plated Dinner Selections *(continued)*

SALAD | HOST TO SELECT ONE

CAESAR SALAD

Crisp Romaine Lettuce, Parmesan Cheese and Savory Croutons
Classic Dressing

MARKET SALAD

Baby Greens, Sweet Tomatoes, Cucumbers and Shaved Carrots
Assorted Dressings

THE WEDGE

Iceberg Lettuce, Red Onions, Tomatoes, Scallions, Cucumbers, and Crumbled Bacon,
Crushed Bleu Cheese

ENTRÉES | GUESTS TO SELECT ONE

FILET MIGNON

Merlot Jus

LEMON AND THYME ROASTED BREAST OF CHICKEN

Natural Jus

SEARED SALMON

Lemon Beurre Blanc

**ALL ENTREES SERVED WITH DINNER ROLLS AND BUTTER
MARKET FRESH VEGETABLES AND CHEF'S SELECTION OF RICE OR POTATO**

Dessert

CUSTOM DESIGNED WEDDING CAKE

Choice of Stacked or Tiered Cake
Choice of Butter Cream or Whipped Cream Icing
Choice Of Select Fillings Available

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas Served with Lemon Wedges and Honey



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

LONG ISLANDER POST NUPTIAL BREAKFAST BUFFET

ADULTS AND YOUNG ADULTS | \$36

(12+ Years Old)

CHILDREN | \$32

(5-11 Years Old)

INCLUDED IN YOUR TWO HOUR LONG ISLANDER POST NUPTIAL BREAKFAST BUFFET:

Carafes of Assorted Chilled Juices

Variety of Fresh Whole and Diced Fruit

Assorted Cold Cereals and Milk

Assorted Yogurts

Assorted Muffins, Croissants, and Rugelach

Sliced Smoked Salmon and Whitefish Served with
Sliced Tomatoes, Onions, Chopped Eggs, and Capers

Assorted Bagels and Cream Cheese

Freshly Made Scrambled Eggs with Fine Herbs

Breakfast Potatoes

Belgium Waffles with Warm Maple Syrup

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Teas Served with Lemon Wedges and Honey

OMELETTES PREPARED TO ORDER:

*\$175 Attendant Fee Will Be Applied**

Cheddar Cheese, Swiss Cheese, Onions, Mushrooms, Broccoli, and Diced Tomatoes

ALL PRICES ARE PER PERSON AND SUBJECT TO 24% SERVICE CHARGE AND 8.625% STATE SALES TAX.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

BASIC POST NUPTIAL BREAKFAST BUFFET

ADULTS AND YOUNG ADULTS | \$30

(12+ Years Old)

CHILDREN | \$26

(5-11 Years Old)

INCLUDED IN YOUR TWO HOUR BASIC POST NUPTIAL BREAKFAST BUFFET:

Carafes of Assorted Chilled Juices

Variety of Fresh Whole and Diced Fruit

Assorted Cold Cereals and Milk

Assorted Yogurts

Assorted Muffins, Croissants, and Breakfast Breads
Butter and Preserves

Assorted Bagels
Plain and Vegetable Cream Cheese

Freshly Made Scrambled Eggs with Fine Herbs

French Bread French Toast with Warm Maple Syrup

Crisp Bacon Strips

Sausage Links

Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Teas Served with Lemon Wedges and Honey

ALL PRICES ARE PER PERSON AND SUBJECT TO 24% SERVICE CHARGE AND 8.625% STATE SALES TAX.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

ADDITIONAL FEES

CHILDREN'S RECEPTION MEAL | \$35

(5-11 Years Old)

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

CHILDREN 4 YEARS AND UNDER ARE COMPLIMENTARY

VENDORS' RECEPTION MEAL | \$55

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

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 ten 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 due at the time of signed agreement. Additional deposits to be outlined in the sales agreement. Final payment is due ten business days prior to your event. A valid credit card is required on file for all social events.

SERVICE CHARGE AND TAXES

All prices are per person and subject to 24% service charge and 8.625% State Sales Tax.



YOUR JOURNEY

FROM YOUR INITIAL "YES" TO THE OFFICIAL "I DOs",
PARTNER WITH OUR TEAM OF EXPERTS AT THE
LONG ISLAND MARRIOTT TO CREATE
THE JOURNEY OF A LIFETIME.

HOTEL GALLERY



WITH A BEAUTIFULLY RENOVATED BALLROOM, IMPECCABLE SERVICE AND OUTSTANDING CUISINE, WE PROMISE YOUR LONG ISLAND WEDDING WILL BE A UNIQUE AND MEMORABLE OCCASION.



TAKE A DAY TRIP TO JONES BEACH, THE CRADLE OF AVIATION MUSEUM OR THE CHARMING PORT OF COLD SPRING HARBOR ON THE NORTH SHORE DURING YOUR STAY AT OUR HOTEL.



OUR PROFESSIONAL CATERING SERVICES INCLUDE EVERYTHING FROM CREATIVE, CUSTOMIZED MENUS TO IMAGINATIVE THEME PARTIES, LAVISH BANQUETS AND RECEPTIONS.



WITH LED LIGHTING AND SKYLIGHT WINDOWS BOASTING NATURAL LIGHT, THE CHARDONNAY ROOM IS A VERSATILE SPACE THAT WILL SHINE FOR BOTH DAYTIME AND NIGHTTIME EVENTS.



YOUR GUESTS WHO STAY AT THE LONG ISLAND HOTEL CAN ENJOY PLEASANT VIEWS WHILE RELAXING IN THE COMFORT OF THEIR ROOM.



OUR HOTEL'S STUNNING GRAND BALLROOM IS EQUIPPED TO ACCOMMODATE UP TO 700 GUESTS FOR A WEDDING AND WILL CERTAINLY IMPRESS YOUR GUESTS.



FROM THE CAKES TO THE CANAPÉS, WE OVERLOOK NO DETAIL WHEN MAKING YOUR WEDDING BRIMMING WITH ROMANCE AND ELEGANCE.



STEP INTO THE FUTURE OF EVENT PLANNING AT OUR HOTEL, WHERE WE OFFER CUTTING-EDGE DESIGN, DECOR AND LIGHTING TECHNIQUES.



THE LONG ISLAND MARRIOTT'S EVENT PLANNERS PAY METICULOUS ATTENTION TO DETAIL AND ARE DEDICATED TO BRINGING YOUR VISION TO LIGHT.