LIFT THE VEIL
ON TRADITIONALLY SOUTHERN WEDDINGS
SET THE TONE FOR YOUR WEDDING DAY ALONG THE TREE-LINED STREETS IN HISTORIC SAVANNAH AND MARVEL AT THE STUNNING RIVER VIEWS AS YOU EXCHANGE YOUR VOWS AT THE SAVANNAH MARRIOTT RIVERFRONT. LEAVE THE DETAILS TO OUR MARRIOTT CERTIFIED WEDDING PLANNER TO PUT THE EASE IN PLANNING THIS UNFORGETTABLE DAY.
YOUR HOTEL

Whether a traditional wedding or a one-of-a-kind celebration, the Savannah Marriott Riverfront 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 CEREMONY

OUR EXPERTS WILL HELP INCORPORATE YOUR CHERISHED TRADITIONS AND WEDDING DREAMS TO CREATE A ONE-OF-A-KIND CELEBRATION, WHILE MAKING CERTAIN THE VENUE YOU SELECT IS A PERFECT BACKDROP FOR YOUR WEDDING.
WEDDING SPACES

SAVANNAH RIVERWALK
Riverfront outdoor venue, perfect for any wedding ceremony. Accommodates up to 150*. Includes indoor backup space

ATRIUM
Riverfront indoor venue, airy and spacious for up to 300* guests

SAVANNAH BALLROOM
15,000 square-foot ballroom or it can be divided into smaller spaces. Accommodates up to 1,000* guests for dinner, and 1,500 guests for a reception

*Number of maximum guests may vary based upon venue set-up or room set-up.

CEREMONY FEE
Please call for pricing, as it is subject to the current service charge and sales tax.

The ceremony fee includes:
• Ceremony and reception locations
• An indoor backup space for outdoor events incase of inclement weather
• White padded chairs
• On-site Certified Wedding Planner
OUR HOTEL

GRACIOUS SOUTHERN STYLE AND Refined Elegance ARE YOURS TO EXPERIENCE AT THE SAVANNAH MARriott RIVERFRONT. IDEALLY LOCATED ON THE HISTORIC RIVERFRONT, OUR HOTEL IS CONNECTED TO THE WORLD-FAMOUS RIVER STREET, SAVANNAH’S MOST VISITED AtTRACTION, VIA THE RIVERWALK. WANDER THROUGH THE AREA AND EXPLORe THE UNIQUE DOWNTOWN DISTRICT, WITH ITS BEAUTIFUL SQUARES, HISTORIC HOUSE MUSEUMS, ART GALLERIES, And QUIAINT ANTiQUE SHOPS.

WHy CHOOSE THE MARRiOTT FOR YOUR WEDDING AND HONEYMOON:
• Our hotel is designed with open hallways and airy spaces to ensure optimal flow and productivity
• Boasting 341 luxurious guest rooms and 46 spacious suites, many with riverfront views
• We offer over 40,000 square feet of elegant venue space for memorable Savannah wedding receptions
• The largest of our venues, the Savannah Ballroom, measures nearly 15,000 square feet, and can accommodate up to 1,500 guests for a reception; 1,000 guests for a dinner
• 23 event rooms, with 12 maximum breakout rooms
• Versatile pre-function space
• Boardrooms and hospitality suites for intimate gatherings
• Every wedding venue features high speed internet access and state-of-the-art audio/visual facilities
• Dedicated Marriott Certified Wedding Planner backed by our professional, experienced culinary staff
• Discounted rates available for guest rooms and suites, just steps away from your reception

 YOUR GUESTS WILL EXPERIENCE AN AMAZING STAY WITH OUR:
• Blue – A Savannah Bistro (breakfast and lunch), and the Atrium Great Room (lunch and dinner), in addition to near-by local dining options within walking distance
• Magnolia Spa’s path to peace and tranquility with men’s and women’s facilities, including a steam room – from massage therapy, to facials, and to nails and make up, Magnolia Spa can accommodate your beauty and relaxation needs (appointments required)
• Outdoor patio pool (seasonal), Fitness Center and Sauna
• Many local attractions and sightseeing – our helpful Concierge will help you and your guests with the arranging of the details
EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES, WHILE OUR CULINARY STAFF WILL HAVE YOU AND YOUR GUESTS SAVORING THE MOMENTS FOR YEARS TO COME.
PACKAGES

SILVER PACKAGE – Minimum of 75 guests

PLATED DINNER:
• Cocktail reception with hot and cold hors d’oeuvres (six pieces per person)
• Includes assorted fresh baked dinner rolls
• Choice of soup or salad
• Choice of entrée
• Coffee, decaffeinated coffee or specialty tea
• Champagne toast for all guests
• 4 hour premium open bar

SOUP OR SALAD (SELECT ONE):
• Charleston She Crab Soup
• Lobster Bisque
• Sherried Tomato and Basil Bisque
• Judge John Bibb – Tender Boston Bibb Lettuce with Crisp Fried Vidalia Onions and Gorgonzola Cheese, Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil
• Strawberry Fields Salad – Spring Mix, Candied Pecans, Crumbled Bleu Cheese, Strawberries, Mandarin Oranges, Raspberry Vinaigrette Dressing
• Baby Wedge Salad – Bleu Cheese, Crumbled Diced Tomatoes, Bacon and Bleu Cheese Dressing

ENTRÉES (SELECT ONE):
• Medallions of Beef Tenderloin – Twin Medallions with Cabernet Roasted Shallot Sauce, English Rosti Potatoes and Julienne of Fresh Vegetables
• Chicken Oscar – Seasoned Breast of Chicken, Lump Crab Meat crowned with Asparagus and Béarnaise Sauce, served with Yukon Gold Potatoes
• Peppered Salmon Fillet – Atlantic Fillet with Honey Ginger Glaze, Mashed Potatoes and Sautéed Asparagus, Soy Vinaigrette and Green Onions

*There will be an additional upcharge per person to offer your guests two entrée choices. All prices are subject to taxable service charge and taxes.
SILVER PACKAGE (PLATED, CONTINUED)

ONE HOUR COCKTAIL RECEPTION:
Allows the bridal party to capture special photographic moments while your guests are attended to by our gracious event staff.

COMPLIMENTARY BUTLER-PASSED CANAPES (SELECT TWO):
- Tomato and Basil Bruschetta
- Prosciutto Wrapped Asparagus
- Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini
- Marinated Shrimp with Dill and Cucumber in a Phyllo Cup

COMPLIMENTARY BUTLER-PASSED HOT HORS D'OEUVRES (SELECT THREE):
- Asian Vegetable Spring Roll with Ginger Soy
- Mini Quiche Lorraine
- Coconut Shrimp
- Chicken Sate
- Spinach and Feta Cheese in Phyllo
- Smoked Chicken Quesadilla

OPEN BAR
The reception bar is available during the cocktail hour and dinner following (4 hours total).

PREMIUM BAR
- New Amsterdam Vodka, New Amsterdam Gin, Cruzan Aged Light Rum, Jim Beam, J&B, Seagram’s 7, Sauza Signature Blue, and E&J
- House wine, domestic beer, imported beer, mineral water, soft drinks

*Bartender fees are included
All prices are subject to taxable service charge and taxes.
PACKAGES

GOLD PACKAGE (BUFFET) – Minimum of 75 guests
• Cocktail reception with hot and cold hors d’oeuvres (six pieces per person)
• 4 hour premium open bar
• Champagne toast
• Buffet dinner

ONE HOUR COCKTAIL RECEPTION:
Allows the bridal party to capture special photographic moments while your guests are attended to by our gracious event staff.

COMPLIMENTARY BUTLER-PASSED CANAPES
(SELECT TWO):
• Tomato and Basil Bruschetta
• Prosciutto Wrapped Asparagus
• Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini
• Marinated Shrimp with Dill and Cucumber in a Phyllo Cup

COMPLIMENTARY BUTLER-PASSED HOT HORS D’OEUVRES
(SELECT FOUR):
• Scallops Wrapped in Apple Wood Smoked Bacon
• Mushrooms Filled with Dungeness Crab and Parmesan
• Mini Crab Cakes with Red Pepper Mayonnaise
• Miniature Quiche Lorraine
• Raspberry and Brie in Phyllo
• Crab Spring Rolls
• Mini Beef Wellingtons with Truffle Sauce

OPEN BAR
The reception bar is available during the cocktail hour and dinner following (4 hours total).

PREMIUM BAR
• New Amsterdam Vodka, New Amsterdam Gin, Cruzan Aged Light Rum, Jim Beam, J&B, Sauza Signature Blue, E&J and Seagram’s 7
• House wine, domestic beer, imported beer, mineral water, soft drinks

*Bartender fees are included
All prices are subject to taxable service charge and taxes.
PACKAGES

GOLD PACKAGE (CONTINUED)

BUFFET DINNER:
• Includes assorted fresh baked dinner rolls, coffee, decaffeinated coffee or specialty tea
• Champagne toast for all guests

SALADS (SELECT THREE):
• Tossed Mixed Greens Salad – Red Pear Tomatoes, Homemade Croutons and Shredded Parmesan Cheese, with choice of dressing, Ranch, Blue Cheese, Lemon Balsamic Vinaigrette and Low Fat Honey Dijon
• Bleu Cheese and Bacon Potato Salad
• Tomato and Mozzarella Platter
• Grilled Asparagus with Roasted Red Peppers and Prosciutto
• Couscous with Mint

ENTREES:
• Sliced Roasted Sirloin – With a Port Wine, Sundried Cherry Demi-Glace
• Seared Atlantic Salmon – With Sautéed Spinach, Shiitake Mushrooms and Balsamic Vinegar Butter Sauce
• Grilled Rosemary Infused Chicken, Red Currant Glaze

SIDES:
• Yukon Gold Garlic Mashed Potatoes
• Honey Glazed Baby Carrots
• Sautéed Green Beans with Toasted Pine Nuts

All prices are subject to taxable service charge and taxes.
PACKAGES

PLATINUM PACKAGE (PLATED) – Minimum of 75 guests
- Cocktail reception with hot and cold hors d’oeuvres (five pieces per person)
- 4 hour super premium open bar
- Champagne toast
- Plated dinner

ONE HOUR COCKTAIL RECEPTION:
Allows the bridal party to capture special photographic moments while your guests are attended to by our gracious event staff.

COMPLIMENTARY BUTLER-PASSED CANAPES (SELECT THREE):
- Tomato and Basil Bruschetta
- Prosciutto Wrapped Asparagus
- Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini
- Marinated Shrimp with Dill and Cucumber in a Phyllo Cup

COMPLIMENTARY BUTLER-PASSED HOT HOR D’OEUVRES (SELECT FIVE):
- Scallops Wrapped in Apple Wood Smoked Bacon
- Mushrooms Filled with Dungeness Crab and Parmesan
- Mini Crab Cakes with Red Pepper Mayonnaise
- Miniature Quiche Lorraine
- Raspberry and Brie in Phyllo
- Crab Spring Rolls
- Mini Beef Wellingtons with Truffle Sauce

OPEN BAR
The reception bar is available during the cocktail hour and dinner following (4 hours total).

SUPER PREMIUM BAR
- Tito’s, Tanqueray, Captain Morgan, Cruzan Aged Light, Maker’s Mark, Johnnie Walker Red, Sauza 901 Blanco, E&J, Jack Daniels, and Vodka flavors include Deep Eddy Red Grapefruit and Lemon
- House wine, domestic beer, imported beer, mineral water, soft drinks

*Bartender fees are included.
All prices are subject to taxable service charge and taxes.
PACKAGES

PLATINUM PACKAGE (CONTINUED)

PLATED DINNER:
• Includes assorted fresh baked dinner rolls
• Choice of soup or salad
• Choice of entrée
• Coffee, decaffeinated coffee or specialty tea
• Champagne toast for all guests

SOUP OR SALAD (SELECT ONE):
• Charleston She Crab Soup
• Lobster Bisque
• Sherried Tomato and Basil Bisque
• Judge John Bibb – Tender Boston Bibb Lettuce with Crisp Fried Vidalia Onions and Gorgonzola Cheese, Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil
• Strawberry Fields Salad – Spring Mix, Candied Pecans, Crumbled Bleu Cheese, Strawberries, Mandarin Oranges, Raspberry Vinaigrette Dressing
• Baby Wedge Salad

ENTRÉES (SELECT ONE):
• Roast Prime Rib – Slow Roasted Prime Rib of Beef with Natural au Jus, served with Oven Roasted Rosemary Potatoes and Fresh Julienne Vegetables
• Beef Tenderloin and Prawns – Seared Fillet of Beef with Port Wine Demi-Glace and Crab Stuffed Shrimp, Sour Cream Infused Mashed Potatoes and Fresh Vegetables
• Chicken Oscar
• North Atlantic Halibut – Grilled Fillet of Atlantic Halibut with Meyer Lemon Beurre Blanc, served with Yukon Gold Mashed Potatoes and Fresh Julienne Vegetables

*There will be an additional upcharge per person to offer your guests two entrée choices.
All prices are subject to taxable service charge and taxes.
PACKAGES

SAPPHIRE PACKAGE (STATIONS) – Minimum of 100 guests
• Cocktail reception with hot and cold hors d’oeuvres (eight pieces per person)
• 4 hour super premium open bar
• Champagne toast
• Stations dinner

ONE HOUR COCKTAIL RECEPTION:
Allows the bridal party to capture special photographic moments while your guests are attended to by our gracious event staff.

COMPLIMENTARY BUTLER-PASSED CANAPES (SELECT THREE):
• Tomato and Basil Bruschetta
• Prosciutto Wrapped Asparagus
• Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini
• Marinated Shrimp with Dill and Cucumber in a Phyllo Cup

COMPLIMENTARY BUTLER-PASSED HOT HORS D’OEUVRES (SELECT FIVE):
• Scallops Wrapped in Apple Wood Smoked Bacon
• Mushrooms Filled with Dungeness Crab and Parmesan
• Coconut Prawns with Mango Chutney
• Mini Crab Cakes with Red Pepper Mayonnaise
• Miniature Quiche Lorraine
• Raspberry and Brie in Phyllo
• Crab Spring Rolls
• Mini Beef Wellingtons with Truffle Sauce

OPEN BAR
The reception bar is available during the cocktail hour and dinner following (4 hours total).

SUPER PREMIUM BAR
• Tito’s, Ketel One, Tanqueray, Captain Morgan, Cruzan Aged Light, Maker’s Mark, Johnnie Walker Red, Sauza 901 Blanco, E&J, Jack Daniels, and Vodka flavors include Deep Eddy Red Grapefruit and Lemon
• House wine, domestic beer, imported beer, mineral water, soft drinks

*Bartender fees are included.
All prices are subject to taxable service charge and taxes.
PACKAGES

SAPPHIRE PACKAGE (CONTINUED)

DINNER STATIONS:
• Includes assorted fresh baked dinner rolls
• Exquisite stations
• Coffee, decaffeinated coffee or specialty tea
• Champagne toast for all guests

INCLUDED STATIONS:
• CAESAR AND HOUSE SALAD STATION:
  • Romaine Lettuce and Field Greens with Caesar Dressing, Balsamic Vinaigrette, Grape Tomatoes
• MASHED POTATOES STATION
  • Sliced Fresh Chives, Crumbled Bacon, Shredded Cheddar Cheese, Sour Cream
• TAPAS
  • Marinated Artichokes, Grilled Vegetables, Mussels, Calamari, Asparagus
  • Buffalo Mozzarella, Prosciutto, Kalamata Olives, Marinated Mushrooms, Roasted Tomatoes

ACTION STATIONS (SELECT ONE):
• PASTA STATION
  • Pasta (Select three pastas): Rigatoni, Tortellini, Penne, Farfalle Pastas
  • Sauces (Three sauces): Carbonara, Marinara, Bolognese
  • Choice of Pancetta, Pine Nuts, Sundried Tomatoes, Wild Mushrooms, Garlic, Parmesan and Pecorino Cheese
  • Can be served as an action station with an Attendant Fee
• SHANGHAI STIR-FRY – Vegetable Fried Rice accompanied by your choice of (Select two):
  • Seared Duck with Fresh Ginger and Snow Peas
  • Seared Beef with Scallions and Sesame Garlic Sauce
  • Spiced Pork Lo-Mein
  • General Tso’s Chicken
  • Can be served as an action station with an Attendant Fee
• SEAFOOD DISPLAY
  • Oysters, Jumbo Shrimp and Crab Claws, served on ice with Cocktail Sauce, Mignonette and Lemon
  • 2 pieces per person

All prices are subject to taxable service charge and taxes.
SAPPHIRE PACKAGE (CONTINUED)

CARVING STATIONS (SELECT ONE):
• ROAST TENDERLOIN OF BEEF
  • Served with Béarnaise Sauce, Bordelaise Sauce, Creamy Horseradish and Silver Dollar Rolls
  • Includes Carver
• CRACK PEPPER-CRUSTED PORK TENDERLOIN
  • Served with Apple Butter Vidalia Onion Relish, Pommery Mustard, and Silver Rolls
  • Includes Carver
• WHOLE ROASTED TURKEY
  • Served with Cranberry Chutney, Lavender Mustard and Silver Dollar Rolls
  • Includes Carver

All prices are subject to taxable service charge and taxes.
ENHANCEMENTS

FRESH MARKET SEAFOOD DISPLAY
• Minimum of 75 people
• Jumbo Shrimp (3 per person)
• Fresh Oysters (2 per person)
• Alaskan King Crab Leg (1 per person)
• Served over a bed of ice with Cocktail Sauce and Mignonette Sauce

SUSHI DISPLAY
• Minimum of 75 people
• Sushi, Sashimi and California Rolls
• Includes Tuna, Eel, Salmon, Yellowtail, Shrimp
• Wasabi, Ginger and Soy Sauce
• 2 pieces per person

IMPORTED AND DOMESTIC CHEESE DISPLAY
• Cheddar, Swiss, Peppered Jack, Gouda, Fontina, Pecorino, Romano, Brie and assorted Goat Cheeses
• Garnished with Champagne Grapes and Sundried Fruits
• Carr’s Water Wafers and sliced French Bread
• 2 pieces per person

GRILLED BALSAMIC VEGETABLES
• Serves 50 people
• White and Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion
• Drizzled with Balsamic Vinaigrette Dressing

SWEET ENDINGS
• Coffees, decaffeinated coffee and revolution tea
• Served with Orange Peel, Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Raw Sugar, Crème Puffs, Chocolate Éclairs, Chocolate Dipped Strawberries, Fruit Tarts and Cheesecake Lollipops

ITALIAN ANTIPASTA
• Serves 50 people
• Prosciutto, Pepperoni, Genoa Salami, Capicola
• Kalamata Olives, Artichoke Hearts, Pepperoncini
• Fresh Mozzarella, Provolone
• Crusty Italian Breads and Flavored Italian Oils

All prices are subject to taxable service charge and taxes.
ENHANCEMENTS

TROPICAL FRUIT TREE
• Minimum of 50 people
• Fresh fruit to include Cantaloupe, Honeydew Melon, Pineapple and Strawberries, on a Pineapple Tree served with Honey Flavored Yogurt and Whipped Cream

ICE SCULPTURE
• Ice carving of your choice (price varies depending on design)

CORDIALS
• Dissaronno Amaretto, Baileys Irish Cream, Hiram Walker Peach Schnapps

All prices are subject to taxable service charge and taxes.
SETTINGS BY US, INSPIRED BY YOU.