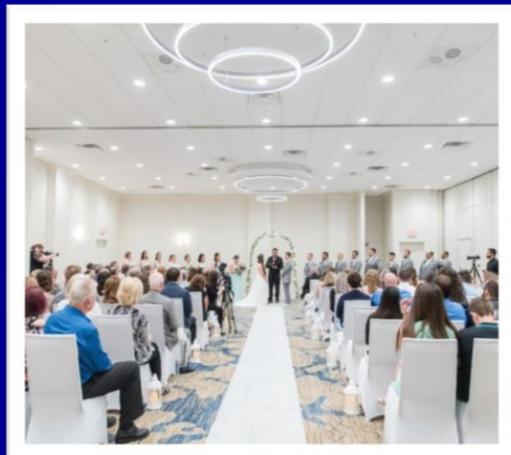




Unforgettable Weddings Inspired by You

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DELTA
HOTELS
MARRIOTT
UTICA



Thank You...

Thank you for considering our recently renovated Delta by Marriott Utica for your wedding arrangements! We want your wedding to not only be a special day, but a once in a lifetime event filled with cherished memories and loved ones.



Our seasoned professionals take a hands-on approach to ensure no detail is overlooked... with a full-service hotel, you're guaranteed a smooth and seamless experience. Guests are delighted by our contemporary, yet classic feel featuring over 15,000 square feet of event space, plush bedding and complimentary Wi-Fi. Our team is here to make your special day both be memorable and stress-free.

*It'd be an honor to help you with
such an important and exciting event –
let us exceed your expectations!*



MARRIOTT

Wedding Amenities

The following is included in your wedding package:

- Five-hour reception in one of our complimentary ballrooms
 - *Grand Ballroom accommodates up to 300 guests*
 - *Junior Ballroom accommodates up to 150 guests*
- Artisan cheese display featuring New York State cheese, grilled vegetables, Italian meats, baguettes & crackers and complementing dips, garnished with seasonal fruits
- Selection of served hors d'oeuvres
- Four hours of open bar with house brand bottled beer, wine and liquor
- Choice of one of our signature cocktails
- Plated and buffet options for dinner

Additional services:

- Personal wedding consultant
- Professional banquet team to host the event
- Referrals for local wedding professionals
- Complimentary group tasting
- Customized floorplan
- Cutting and service of the wedding cake
- End of the night coffee and water station
- Discounted room rates for your guests
- Personalized reservation link
- Accommodations for the newlyweds on their wedding night with breakfast for two
- 1st anniversary stay with breakfast for two (based on availability)
- Marriott Rewards Member (subject to Marriott terms and conditions)

Complimentary items:

- Black, ivory or white floor length linens
- Select colors of overlays and napkins
- House centerpieces consisting of a mirror base and candelabras
- Gold chargers (*up to 160*)
- Table numbers
- Dancefloor

Vendor and children meals:

- Vendors can either dine with your group or order from the Shade Bar & Grill
- Children's meals are \$16.95 per guest (this includes a chicken tender meal with fries and unlimited sodas/juices)
- Young adults ages 13 to 20 will have access to unlimited sodas/juices for \$10.00 per guest

Ask about our special discount for weddings held on a Friday evening, Saturday afternoon and Sunday

Cocktail Hour

Displayed Hors D'oeuvres:

- Artisan Cheese Display featuring New York State Cheeses
- Grilled Vegetables
- Italian Meats

- Baguettes and Crackers
- Complementing Dips
- Seasonal Fruit Garnishments

Passed Hors D'oeuvres (Choose Three 3 | Based on 2 Per Person)

- Buffalo Chicken Spring Rolls
- Coconut-Curried Chicken Crostinis
- Teriyaki Chicken Skewers
- Pulled Pork Taquitos
- Pork Potstickers
- Teriyaki Beef Skewers
- Coconut Shrimp
- Sesame Tuna Bites
- Shrimp Ceviches
- Fig & Mascarpone Bites
- Spinach & Feta Phyllos
- Tomato Gazpacho Shooters
- Tomato Mozzarella-Basil Kabobs
- Vegetable Spring Rolls
- Wild Mushroom & Goat Cheese Quesadillas

Plated Entrees

*ALL ENTRÉES INCLUDE ASSORTED ROLLS AND BUTTERS
WITH COFFEE, TEA AND DECAF SERVICE*

Salad (Please Choose One)

- **Caesar Salad** | Crisp romaine lettuce, golden croutons, Asiago cheese and Caesar dressing

- **Harvest Salad** | Wedge salad with crumbly bleu cheese, crisp apple-wood bacon, pickled red onions and chipotle-ranch dressing
- **House Salad** | Garden salad with grape tomatoes, English cucumbers, shaved radish and balsamic vinaigrette
- **Mediterranean Salad** | Mixed greens, pearl couscous, fresh mozzarella, heirloom tomatoes and Kalamata olive dressing

Entrées (Please Choose Up to Three)

- **Grilled Salmon Filet** | Garnished with Romesco sauce, served with roasted fingerling potatoes and sautéed spinach
- **Pan-Seared Cod Picatta** | Finished with a lemon-caper sauce, served with basil mashed potatoes and grilled asparagus
- **Filet of Sole** | Stuffed with crabmeat and topped with fennel beurre blanc, served with shoestring potatoes and roasted vegetable ratatouille
- **Petite Filet of Beef** | Garnished with a cabernet demi-glaze, served with truffled potatoes marquis and French green beans
- **Braised Beef Short Ribs** | Garnished in a chimichurri sauce, served with fingerling potatoes and seasonal roasted vegetables
- **Herb Roasted Chicken** | Bone-in, topped with a lemon-thyme butter sauce, served with red roasted potatoes and Utica style greens
- **Oven Crisp Chicken** | Finished with a maple-bourbon and peppercorn sauce, served with roasted sweet potatoes and seasonal roasted vegetables
- **Pan-Seared Chicken Chilindron** | Wrapped in prosciutto and braised with tomatoes, peppers and smoked paprika, served with red-skinned garlic mashed potatoes and petite baby carrots
- **Pork Chop** | Stuffed with spinach and boursin cheese, served with mashed potatoes and sautéed Brussel sprouts

Price Per Person | \$65.95

Surf and Turf Options are Available Upon Request at Market Price

Buffet Selections

THE BUFFET IS SERVED WITH YOUR CHOICE OF SALAD, ASSORTED ROLLS, BUTTERS, COFFEE, TEA AND DECAF SERVICE

Served Salad (Please Choose One)

- Caesar Salad
- Harvest Salad
- House Salad
- Mediterranean Salad

Buffet Salads (Please Choose One)

- Israel Cous Cous
- Seasonal Vegetable Succotash

- Tomato and Mozzarella

Vegetable (Please Choose One)

- Garlic Roasted Green Beans
- Petite Baby Carrots

- Seasonal Roasted Vegetables
- Sautéed Brussels Sprouts

Starch (Please Choose One)

- Long Grain and Wild Rice Blend
- Maple Chipotle Mashed Sweet Potatoes

- Red Roasted Baby Potatoes
- Roasted Garlic Mashed Potatoes

Pasta (Please Choose One)

- Cheese Ravioli
- Macaroni and Cheese

- Penne with Basil Pesto, Marinara or Vodka Sauce

Main Entrées (Please Choose Two)

- Oven Crisp Chicken | Served with a maple-bourbon and peppercorn sauce
- Chicken Milanese | Served with Provencal sauce
- Herb Roasted Chicken | Served with a lemon-thyme butter sauce
- Braised Beef Short Ribs | Served with a chimichurri sauce and horseradish-scallion crema
- Blackened Salmon | Served with fresh basil
- Panko Crusted Cod Fish Filet | Served with Romesco sauce
- Seafood Cakes | Served with Remoulade sauce (*crabmeat and haddock*)
- Pork Tenderloin | Served with cranberry-apple chutney

Carving Station (Please Choose One)

- Roasted Turkey Breast | \$60.95 per person
- Brown Sugar & Bourbon Glazed Ham | \$60.95 per person
- Roasted Beef Sirloin | \$62.95 per person
- Roasted Prime Rib | \$65.95 per person

Beverages

*FOUR HOURS OF OPEN HOUSE BAR IS INCLUDED,
AS WELL AS ONE SIGNATURE COCKTAIL*

Signature Drink (Please Choose One)

- Cloud Nine
- Marry Me Sangria
- Main Squeeze
- Punch Drunk Love
- Something Blue

I Do Brews (Please Choose Four)

- Bud Light
- Budweiser
- Coors Light
- Labatt Blue
- Labatt Blue Light
- Michelob Ultra
- Miller Lite
- Saranac Products
- Utica Club

Be Mine Wines (Please Choose Four)

- Chardonnay | Beringer
- Pinot Grigio | Beringer
- Sauvignon Blanc | Beringer
- Cabernet Sauvignon | Beringer
- Merlot | Beringer
- Pinot Noir | Beringer
- Moscato | Beringer
- Riesling | Beringer

Spirits & Mixers (Assorted Juices & Soft Drinks)

- Bourbon | Evan Williams
- Gin | Bombay Dry
- Rum | Bacardi
- Scotch | J&B Rare
- Tequila | Lunazel
- Vodka | Smirnoff
- Whiskey | Seagrams 7

Brand Upgrades

- Call | \$6.00 per person
 - *Jim Beam, Tanqueray, Malibu, Dewar's, Jose Cuervo, Tito's, Jameson,*
- Premium | \$8.00 per person
 - *Jameson, Bombay Sapphire, Captain Morgan, Jack Daniel's, Jose Cuervo, Stoli, JW Red*

Enhancements

*LET US HELP YOU CREATE YOUR DREAM DAY
WITH THESE CUSTOMIZABLE ENHANCEMENTS!*

Unique Touches

- **Taste of Utica Hors D'oeuvres Display** (\$7.00 per person) | Basil arancini with marinara sauce, tomato pie, Utica greens
- **Bruschetta Hors D'oeuvres Display** (\$7.00 per person) | Tomato bruschetta, white bean and roasted garlic spread, hummus, parmesan bread sticks, grilled Tuscan bread
- **Antipasto Hors D'oeuvres Display** (\$8.00 per person) | Cured meats, whole black and green olives, roasted peppers, marinated vegetables, artichoke hearts, fresh cheeses

- **Tapas Hors D'oeuvres Display** (\$10.00 per person) | Beef empanadas, brie with raspberry jam, chick pea and olive salad, chorizo and roasted red pepper kabobs, shrimp and artichoke kabobs
- **Champagne Toast with a Berry** (\$1.50 per person) | Wycliff Brut Champagne
- **Wine Service** (\$19.95 per bottle) | House red or white wine
- **Intermezzo Course** (\$3.50 per person) | Lemon or mixed berry sorbet
- **Hot Chocolate Station** (\$30.00 per gallon) | Served with miniature marshmallows and whipped cream
- **Apple Cider Station** (\$30.00 per gallon) | Hot or cold, served with cinnamon sticks
- **Extended Hours** (\$250.00 per hour) | Extensions are based on availability and must be arranged in advance

Late Night Snacks (\$8.00 per person) | Please choose three

- | | |
|------------------------|---------------------|
| ➤ Flat Bread Pizza | ➤ Onion Rings |
| ➤ Chips and Dips | ➤ Mozzarella Sticks |
| ➤ Pretzels and Peanuts | ➤ Flavored Popcorn |
| ➤ Chicken Bites | ➤ Boneless Wings |

Special Additions (Inquiry Directly for Menu and Pricing Options)

- **Rehearsal Dinner** | We offer both formal and cocktail reception set-ups.
- **Bridal Suite Breakfast or Lunch** | Let us deliver treats right to your suite on the big day.
- **Farewell Breakfast or Brunch** | This is the perfect way to say farewell to your loved ones.

Meet Our Executive



With over 20 years of culinary expertise and hospitality, Executive Chef Ruben Lopez continually offers a creative and high quality dining experience, second to none. After graduating from the prestigious Culinary Institute of America, he further honed his culinary skills while working for various restaurants throughout the Hudson Valley, Connecticut and New York City areas. Executive Chef Lopez has been with us for three years now and as a former restaurateur, he truly understands the importance of passion and attention to detail. His work ethic and diverse background contribute to his unique culinary style... just take a look at his menus and see for yourself!



Additional Information

___ CEREMONY & REHEARSAL | Onsite ceremonies are \$1,000.00 and we provide theatre style seating. We also provide a complimentary space for rehearsals if your wedding is onsite.

___ DEPOSIT REQUIREMENTS | **A valid credit card must be on file at all times.** In order to secure and confirm your event, a signed contract and a \$1,000.00 non-refundable deposit is required. Halfway to your event, 50% of your *food and beverage minimum* will be due. Payment structure will vary for short-term bookings. Final payment is due **(7)** business days in advance with **cash, cashier's check or credit card.** We do not accept personal checks for the final payment. Changes to the event cannot be made after this time. ***All deposits are non-refundable.***

___ CANCELLATION | Should it be necessary to cancel your event you will be accountable for the ***total revenue lost.***

___ GUARANTEES | For the wedding package, we must have a minimum guarantee of 50 guests. Your guarantee must be received **(7)** business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged even if a lesser number of guests attend. We're prepared to serve 5% over your guarantee.

___ FOOD & BEVERAGE | ***All food and beverage must be catered by The Hotel unless approved by management.*** Outside food is not allowed in public areas (hotel lobby, meeting spaces, etc.). Food and beverage may not be taken off the premises. Menu selections and other arrangements must be received **(60) days** prior to the function. ***Menu selections cannot be modified within (7) days of the event date.*** Prices are subject to change and are confirmed (90) days in advance. The Hotel as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the New York L.C.B.

regulations. The Hotel must supply all alcoholic beverages and a bartender must be present to serve any type of alcohol to guests.

___**TIMELINE** | The Hotel will adjust accordingly if the timeline is off schedule for any reason. Adjustments include, but are not limited to, bar hours, dinner service, etc.

___**MULTIPLE ENTRÉES** | Your diagram must include the number of guests per table with their entrée choices. Place cards must include a table number and the entrée choice for each of your guests.

___**SPECIALTY ENTRÉES** | We are more than happy to provide a custom, plated meal for any guests with special dietary restrictions and/or needs such as vegetarian, gluten-free, lactose-intolerant, peanut allergies, shell-fish allergies, etc.

___**SERVICE CHARGE & TAX** | The Hotel assesses service charge of 20% on the following banquet and catering categories: food, beverage, audio visual, room rental and miscellaneous revenues. This charge is distributed to 12% to the event staff and 8% is retained for operating costs. An applicable New York State tax of 8.75% will be charged on all items. New York State law states that the service charge is subject to state sales tax.

___**MATERIALS & DELIVERIES** | We do not permit the affixing of items to walls, floors or ceilings with nails, staples, carpet tape or other substances. **No confetti, glitter, water balls, rice or birdseed.** Note that **ALL** candle centerpieces must be in an enclosed encasement. The Catering Department is happy to provide complimentary set-up of items such as menu cards, place cards (in alphabetical order) and/or any **pre-assembled** centerpieces. A fee will apply for the assembling of any decor. The Hotel reserves the right to inspect all private functions. Liability for damage to the premises will be charged accordingly.

All items supplied by the guest and/or vendor must be removed at the conclusion of the event. A cleanup fee is applicable. This includes all decorations, offsite linens, cake knives, toasting glasses and any additional items. Our Staff will not be responsible for dismantling or packing of personal items. The Hotel cannot be responsible for damage or loss of any personal articles left in The Hotel prior to or following your event. **Vendors get access to the event site (2) hours prior to the scheduled start time.** If more time is needed for set-up, have the vendor contact management directly. Hotel will store leftover desserts until 12:00pm NOON the next day. We do not have to-go boxes/products; make sure your baker provides boxes for you to take home leftover dessert.

___**WELCOME BAGS** | We are happy to hand out your welcome bags upon check-in at no additional cost. All bags must be generic, containing the same materials and no personalization.

___**SEATING ARRANGEMENTS** | Assigned seating is required for wedding receptions.

___**GUEST CONDUCT & SECURITY** | Hotel has the right to shut down the bar and/or stop serving alcohol if a guest appears to be intoxicated. Additionally, Hotel has the right to remove a guest from an event if he or she is verbally or physically abusive to our staff.

___**PARKING** | There is a \$7.00 fee per night in the parking garage for overnight guests only. Garage parking is complimentary for weddings guests without an overnight room per the Hotel.

Please contact the hotel and our staff if you have any questions

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