



YOUR OUTSIDE CATERING PACKAGE



MARRIOTT
RALEIGH
CRABTREE VALLEY

Raleigh Marriott Crabtree Valley

4500 Marriott Drive, Raleigh, NC 27612
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www.marriott.com/rdunc

REQUIRED FOOD & BEVERAGE MINIMUMS

GLENWOOD BALLROOM + TERRACE (MAX CAPACITY OF 500)

Saturday Evenings
\$20,000

Saturday ALL Day (8:00am – 12:00am)
\$25,000

Friday/Sunday Evenings
\$15,000

Friday/Sunday ALL Day (8:00am – 12:00am)
\$20,000

CRABTREE BALLROOM (MAX CAPACITY OF 300)

Saturday Evenings
\$10,000

Saturday ALL Day (8:00am – 12:00am)
\$15,000

Friday/Sunday Evenings
\$8,000

Friday/Sunday ALL Day (8:00am – 12:00am)
\$13,000

*Outside Catering Fees + Bar Service count towards Food and Beverage Minimums.

All Food & Beverage Minimums are subject to a 25% taxable service charge & applicable sales tax

YOUR CEREMONY

From Intimate Settings to Grand Entrances
the Raleigh Marriott Crabtree Valley Would Be Honored to Host
Your Wedding Ceremony.

Your Catering Sales Manager Can Provide Additional
Details & Customization Options for Your Special Event.

Event Space

Staging for Ceremony

Chairs & Tables, as Needed

Water Station at Back of Room

Set-up & Breakdown Staff

Complimentary Self-Parking for your Guests

Ceremony Package Price: \$1,500.00 for 200 guests or less
\$2,500 for more than 200 guests

Additional Fee of \$500.00 apply for Baraat processional, maximum one hour

Ceremony Package Price only applies if food and beverage minimum is met

CEREMONY ENHANCEMENTS

One Wireless Microphone
(Lavalier or Handheld)
Sound Mixer & House Sound System
\$190.00

Butler Passing Fees
to serve specialty drinks or ice cream
\$50.00 per butler passer

****All weddings require at minimum a Professional Day-of-Coordinator****

All prices are subject to a 25% taxable service charge & applicable sales tax

Reception & Dinner Outside Catering Wedding Package

The Raleigh Marriott Crabtree Valley will reserve a Ballroom for your Wedding Reception and Dinner Celebration and will allow menu items to be brought in by an approved Outside Ethnic Caterer

Wood Dance Floor, Tables, Chairs

Risers for the Band/DJ, Head Table and Cake Table

Tables for Gifts, Place Cards, and Guest Book

Buffet Tables with Chafing Dishes & Serving Utensils

White Floor Length Linen, Silverware, China and Glassware for all Tables

Complimentary In-House Centerpieces with Mirror Tiles, Cylinder Vases, and Floating Candles

Complimentary Cake Cutting Service

Banquet Captain and Staff Dedicated Solely to Your Event

Non-Alcoholic Beverages Including Iced & Hot Tea, Regular and Decaffeinated Coffee
Provided for the Dinner Reception
(Other Functions that Require Food and Beverage will be at an Additional Cost)

Direction/Reservation Cards for Invitations

Complimentary Room for the Bride and Groom on the Evening of the Event

Discounted Guest Room Rate for Your Guests

Staging Area for the Caterer's Food Set-Up, Hot Boxes and Refrigerator to be available 2 hours prior to event. Additional kitchen areas and set-up time need prior approval, fees will apply

Complimentary Function Space up to (5) five hours, which includes a (1) one hour cocktail reception. Each Additional ½ hour will incur a \$500.00 rental fee

(4) Four hour set-up time included. Additional fees of \$250 per hour will apply for additional set-up time

Buffet Attendant Fees of \$50.00 per attendant per hour will apply for all buffets

Children 5 years and Under are Complimentary

****All weddings require at minimum a Professional Day-of-Coordinator****

\$35.00 per Person

All prices are subject to a 25% taxable service charge & applicable sales tax.

Sangeet, Gerba, Mehndi, Welcome Dinner Outside Catering Wedding Package

The Raleigh Marriott Crabtree Valley will reserve a Ballroom for your Pre- Wedding Celebration and will allow menu items to be brought in by an approved Outside Ethnic Caterer

Wood Dance Floor, Tables, Chairs

Risers for the DJ

Buffet Tables with Chafing Dishes & Serving Utensils

White Floor Length Linen, Silverware, China and Glassware for all Tables

Complimentary In-House Centerpieces with Mirror Tiles, Cylinder Vases, and Floating Candles

Banquet Captain and Staff Dedicated Solely to Your Event

Non-Alcoholic Beverages Including Iced & Hot Tea, Regular and Decaffeinated Coffee
Provided for the Dinner Reception

(Other Functions that Require Food and Beverage will be at an Additional Cost)

Staging Area for the Caterer's Food Set-Up, Hot Boxes and Refrigerator to be available 2 hours prior to event. Additional kitchen areas and set-up time need prior approval, fees will apply

Complimentary Function Space up to (4) four hours. Each Additional ½ hour will incur a \$500.00 rental fee

(4) Four hour set-up time included. Additional fees of \$250 per hour will apply for additional set-up time

Buffet Attendant Fees of \$50.00 per attendant per hour will apply for all buffets

Children 5 years and Under are Complimentary

****All weddings require at minimum a Professional Day-of-Coordinator****

\$30.00 per Person

All prices are subject to a 25% taxable service charge & applicable sales tax.

Lunch Outside Catering

The Raleigh Marriott Crabtree Valley will reserve a Ballroom for your Lunch and will allow menu items to be brought in by an approved Outside Ethnic Caterer

Tables, Chairs

Buffet Tables with Chafing Dishes & Serving Utensils

White Floor Length Linen, Silverware, China and Glassware for all Tables

Complimentary In-House Centerpieces

Banquet Captain and Staff Dedicated Solely to Your Event

Non-Alcoholic Beverages Including Iced & Hot Tea, Regular and Decaffeinated Coffee
(Other Functions that Require Food and Beverage will be at an Additional Cost)

Staging Area for the Caterer's Food Set-Up, Hot Boxes and Refrigerator to be available 2 hours prior to event. Additional kitchen areas and set-up time need prior approval, fees will apply

Complimentary Function Space up to (2) two hours
Each Additional ½ hour will incur a \$500.00 rental fee

Children 5 years and Under are Complimentary

Buffet Attendant Fees of \$50.00 per attendant per hour will apply for all buffets

****All weddings require at minimum a Professional Day-of-Coordinator****

\$25.00 per Person

All prices are subject to a 25% taxable service charge & applicable sales tax.

BAR OPTIONS

Platinum Package Bar - Unlimited Consumption

Johnnie Walker Black Scotch, Hendrick's Gin, Maker's Mark Bourbon, Grey Goose Vodka, Flor de Cana Grand Reserve Rum, Crown Royal Whiskey, Patron Silver Tequila, Hennessy VS

Robert Mondavi Private Selection Chardonnay, Pinot Grigio, Cabernet and Meritage

Corona Extra, Heineken, Michelob Ultra
Bud Light, Miller Lite, O'Doul's, Carolina Pale Ale
Blue Moon Belgian White

Pepsi Soft Drinks and Bottled Water

3 Hour Bar | \$51.00 per person
4 Hour Bar | \$67.00 per person
Each Additional Hour | \$16.00 per person

Gold Package Bar - Unlimited Consumption

Tito's Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Chivas Regal Scotch, Bulleit Bourbon, Seagram's VO Whiskey, Mi Campo Tequila, Courvoisier VS, Korbel Brandy

Includes above Wine and Beer Selections, Pepsi Soft Drinks and Bottled Water

3 Hour Bar | \$42.00 per person
4 Hour Bar | \$54.00 per person
Each Additional Hour | \$12.00 per person

Silver Package Bar - Unlimited Consumption

Pinnacle Vodka, Cruzan Aged Light Rum, New Amsterdam Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Korbel Brandy

Includes above Wine and Beer Selections, Pepsi Soft Drinks and Bottled Water

3 Hour Bar | \$33.00 per person
4 Hour Bar | \$41.00 per person
Each Additional Hour | \$8.00 per person

\$50.00 Bartender Fee per Hour will Apply
One Bartender for 75 Guests Required.
Cashier Fee per will Apply to All Cash Bars at \$20.00 per Cashier per Hour.

*Prices subject to 25% service charge and applicable sales tax.

BAR OPTIONS

Hosted Bar

Silver Bar Cocktails	\$8.00 per drink
Gold Bar Cocktails	\$9.00 per drink
Imported Beer	\$6.00 per drink
Domestic Beer	\$5.00 per drink
Craft Beer	\$7.00 per drink
Wine	\$8.00 per drink
Soft Drinks	\$3.00 per drink
Bottled Water	\$3.00 per drink

Cash Bar

Silver Bar Cocktails	\$9.00 per drink
Gold Bar Cocktails	\$10.00 per drink
Imported Beer	\$7.00 per drink
Domestic Beer	\$6.00 per drink
Craft Beer	\$8.00 per drink
Wine	\$9.00 per drink
Soft Drinks	\$4.00 per drink
Bottled Water	\$4.00 per drink

*Cash bar prices are inclusive of sales tax

\$50.00 Bartender Fee per Hour will Apply
One Bartender for 75 Guests Required.
Cashier Fee per will Apply to All Cash Bars at \$20.00 per Cashier per Hour.

*Prices subject to 25% service charge and applicable sales tax.

OUTSIDE CATERING POLICY

The approved outside caterer is responsible for all aspects of the food that is being brought into the Hotel.

All Outside Caterers must adhere to the following rules:

- The Outside Caterer will be providing all Food for the Meal Function. Fees will apply for any additional Food and Beverage that is requested of the Hotel.
- The Hotel's Kitchen and Kitchen Staff will not be available for use/assistance by the Outside Caterer.
- Any on-site food preparation must be completed in the designated area assigned by the Hotel. The designated area will be available (2) two hours prior to the start of the Meal Function. If additional prep time is needed, it will require approval as well as a \$500 per hour kitchen usage fee.
- Fees will apply if Outside Caterer requests to use kitchen equipment. A request to use kitchen equipment must be submitted at least 30 days in advance of the event. The request to use kitchen equipment must be approved by the Hotel Executive Chef
- The Hotel will provide (1) hot box, chafing dishes, bowls, and utensils for the outside food provided. The Outside Caterer will be responsible for placing food into the serving dishes.
- The Hotel will provide professional banquet staff to service the buffet.
- The Outside Caterer is responsible for providing the Hotel with an exact list of all items being prepared for the buffet, due to hotel (7) seven days prior to the event date. The Hotel will provide labels for these items accordingly.
- The Outside Caterer is required to provide an on-site contact that will be responsible for addressing any and all concerns regarding food service.
- The Outside Caterer is responsible for providing one (1) staff attendant per buffet.
- The Outside Caterer is responsible for providing their own rags, hair nets, gloves and any other essential items.
- The Outside Caterer will be responsible for clean-up of the staging area, prep area, buffets, and loading dock area. A cleaning fee of \$250 will apply if areas are left in unsatisfactory condition.
- If the Hotel is required to provide additional staff service (beyond the standard service minimum for the guaranteed number of guests), a labor fee will be applied to the Event Order at a rate of \$50 per person, per hour, plus service charge and applicable taxes.
- The Outside Caterer must provide Hotel a copy of insurance, business license, and health department inspection certificate no later than (30) thirty days prior to event date.

EVENT TECHNOLOGY ENHANCEMENTS

Ballroom LCD Projector Package:

Includes 7.9' x 14' Front Screen with Dress Kit, 5000 Lumens LCD Projector, Projection Cart with Skirt, Data/Video/Power Cabling, \$850.00

Pipe & Drape Package:

Includes 30' of Black or White Velour Drape with Four Colored LED Up-Lights, \$600.00

Glenwood Ballroom Up-Lighting Package:

Includes (15) Colored Up-Lights, \$520.00

Custom Gobo Package:

Includes One Custom Gobo and Lighting Equipment, \$310.00

(Three Weeks Advance Notice)

Wireless Microphone Package:

Wireless Handheld or Lavalier Microphone, 4 Channel Audio Mixer, House Audio Patch, Cabling, \$190.00

Power Drop Box Package:

Includes DJ, Band 220V, & 60Amp Quad Box, \$250.00

(Required for All Bands & DJ's)

All prices are subject to a 25% taxable service charge & applicable sales tax.

RALEIGH MARRIOTT CRABTREE VALLEY

PARKING

-Complimentary Self Parking

GUEST COUNT

The event office must receive your final guarantee no later than 12:00 noon three business days prior to your event. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than three percent of the provided guarantee.

ACCOMODATION

Experience modern luxury at the Raleigh Marriott Crabtree Valley! The newly designed property will fit the needs of all travelers with casual spaces to connect, a centralized location for groups to meet, and an ideal multi-purpose event venue. Guests of our hotel will find themselves in close proximity to corporate parks, universities and the area's best shopping. Prepare to be amazed with our additional 10,000 square foot ballroom which accommodates more than 500 attendees. Explore our Great Room concept perfect for networking and socializing. Entice your palate in our newly designed restaurant—Braise with private dining space and a lobby bar. Relax in our new pool and enjoy a beverage on our outdoor terrace.

Experience our brand new state of the art fitness center and unwind in one of our 379 newly renovated sleeping rooms. All newly designed sleeping rooms will have keyless entry, 47 inch smart TV's, refrigerators, coffee makers, Wi-Fi, walk-in showers, new furniture, and new flooring.

SERVICE CHARGE & SALES TAX

Our menu prices are subject to a 25% service charge, 7.25% sales tax and 1% food and beverage tax.

WEDDING COORDINATION

All weddings require at minimum a Professional Day-of-Coordinator. Hotel will be happy to provide client with a list of preferred wedding coordinators. Client must secure their Wedding Coordinator within 90 days of signing hotel contract. Wedding Coordinator must provide hotel with copy of business license.

OUTSIDE VENDORS

As a policy of the hotel, all vendors contracted by our clients must follow the hotel's procedures at all times, including appropriate times to set-up and strike your function, loading dock hours, fire codes, noise limitations, etc. Contact names are to be given to your Event Manager for each vendor. Hotel will not be responsible for any items brought into the hotel by contracted vendors. Vendors shall carry comprehensive general liability insurance including products liability and contractual liability for bodily injury or property damage with a combined single limit of not less than one million dollars (\$1,000,000.00) each occurrence. Such policy shall name the Hotel Manager and the Hotel owner as additional insureds. Vendors shall provide the Hotel with a certificate of insurance evidencing such coverage prior to using the Hotel facilities to prepare or to prepare and serve food to Hotel guests.

VALID DATES OF MENU

Menu prices are guaranteed until December 31st, 2021.