



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

OTTAWA MARRIOTT HOTEL

100 KENT STREET, OTTAWA, ONTARIO K1P 5R7 CANADA

613.238.1122

OTTAWAMARRIOTT.COM





YOUR HOTEL

LET US BRING YOUR SPECIAL DAY TO LIFE AT THE OTTAWA MARRIOTT HOTEL.
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.

EVERY DREAM WEDDING PACKAGE AT THE OTTAWA MARRIOTT HOTEL INCLUDES:

PLANNING

- The expertise and guidance of our Marriott Certified Wedding Planner
- Preferred guest room rates for wedding guests (subject to availability)
- Customised wedding website for booking guest rooms
- Up to 50,000 Marriott Bonvoy™ points
- Complimentary menu tasting
- Wedding packages available

RECEPTION

- Passed hot hors d'oeuvres and cold canapés during your reception
- Complimentary non-alcoholic punch for cocktail hour
- A catered dinner or buffet menu
- Your wedding cake cut and served buffet style*
- Floor-length white linens and chair covers
- Coloured napkins
- Votive candles, easels, table numbers and stands
- Tables for gifts, cake and guestbook, etc., with linen
- Head table, table setting with white linen, dance floor, podium and risers
- Two glasses of wine with dinner
- Wedding back drop for a head table (up to 30 feet)**
- Accommodations for dietary needs

WEDDING NIGHT

- Complimentary deluxe overnight accommodation for the Bride and Groom the night of the wedding
- Complimentary valet parking for the Bride and Groom the night of the wedding
- Complimentary breakfast for two the next morning at Spin Kitchen + Bar

*If cake-cutting is after 8:30 PM, a labour charge of \$100 plus applicable taxes and service charge applies

**Additional event room rental rates will apply (rates will vary based on backdrop selection)

PLATED MENU

WEDDING PACKAGES

Includes a one-hour cocktail reception with canapés, your selection of meal and two glasses of wine during dinner service.

DREAM PACKAGE:

5-Course \$107 per person
(Choice of Soup & Salad, Granité, Chicken, Beef or Salmon & Dessert)

TIMELESS PACKAGE:

4-Course \$103 per person
(Choice of Soup & Salad, Chicken, Beef or Salmon & Dessert)

ETERNAL PACKAGE:

3-Course \$95 per person
(Choice of Soup or Salad, Chicken, Beef or Salmon & Dessert)

To offer main course options for guests (totals to be given in advance) add \$5 per person.

SALADS – SELECT ONE

Cucumber-Wrapped Baby Spinach Salad

Pickled Red Onion, Strawberries, Crumbled Goat Cheese, Spicy Pecans, Red Wine Dijon Vinaigrette

Classic Caprese

Fresh Mozzarella, Roma Tomato, Torn Basil, Balsamic Reduction, Extra Virgin Olive Oil

Gold and Red Beet Salad

Tarragon Crema, Maple White Balsamic Emulsion, Sweet Southern Orange, Ricotta, Frisée, Candied Walnut

Classic Caesar

Shaved Parmigiano, Olive Oil Toasted Crostini, Prosciutto Crisp, Caper Berry

SOUPS – SELECT ONE

Smoked and Charred Tomato

Pesto Drizzle

Wild Mushroom Bisque

White Truffle Essence, Sage Cream

Yukon Gold Potato Velouté

Sourdough Croutons, Paprika Oil

Sweet Potato Parsnip Bisque

Chipotle Oil

GRANITÉ

Blood Orange

or

Aged Balsamic

ENTRÉES – SELECT ONE

Herb Marinated Chicken Supreme

Roasted Garlic Potato Pave, Green Peppercorn Jus, Roasted Cremini Mushroom, Asparagus, Carrot Purée, Red Wine Braised Pearl Onions

Seared Atlantic Salmon

Chermoula, Moroccan Couscous, Red Pepper Splash, Apricot Compote, Grilled Zucchini

Spit-Roasted Canadian Beef Striploin

Creamy Dijon Whipped Potato, Red Onion Jam, Sea Salt Crispy Leek, Cabernet Jus

Vegetarian and Vegan Options Available

ENHANCEMENTS

Chef's Spiced Roast Beef

Seared King Eryngii Mushroom, Sautéed Pearl Onion, Roasted Garlic Whipped Potato, Espresso Demi

Tenderloin \$7 (per Person)

Served with accompaniments

Rib Eye \$7 (per Person)

Served with accompaniments

Sirloin \$7 (per Person)

Served with accompaniments

DESSERTS – SELECT ONE

Vanilla Bean Cheesecake

Summer Berries, Meriege Tear Drop, Coulis

Poached Pear Tart Fragipane

Thyme Caramel, Sweet Beet Dust

White Chocolate

Grand Marnier Cheesecake

Orange Sections, Dark Chocolate Pistachio Bark

Dark Chocolate

Hazelnut Dome

Raspberry Puddle, Berry Skewer

NOTE: À la carte plated dinner menus, vegetarian and children's selections available upon request. All allergies and dietary restrictions can be accommodated. Offers valid until December 2017 - Ottawa Marriott Hotel may modify this offer without notification. Prices are subject to 18% gratuity and HST
Ottawa Marriott Hotel operated by Larco Hospitality, Inc. under license from Marriott International, Inc.

BUFFET MENU

Buffets include freshly Baked Bread Buns and Butter, Seattle's Best Coffee™, and Decaffeinated Coffee and Tazo® Teas. Minimum guarantee of 15 people required for all buffets. Menu price will increase by \$5 per person when guarantee is less than the minimum requirement.

ETERNAL PACKAGE:

1 Soup, 3 Salads, 2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted French Pastries and Seasonal Cakes

TIMELESS PACKAGE:

1 Soup, 3 Salads, 1 Appetizer, 2 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted French Pastries and Seasonal Cakes

SOUPS

Smoked and Charred Plum Tomato
Pesto Drizzle

Wild Mushroom Bisque
White Truffle Essence

Yukon Gold Potato Velouté
Sourdough Croutons

Sweet Potato Coconut Bisque
Thai Basil

Roasted Red Pepper and Chèvre Bisque
Basil Oil

APPETIZERS

Local Charcuterie and Canadian Cheese Display

Smoked Fish and Seafood Display

STARCHES

Seven-Grain Rice Pilaf

Dijon Whipped Potato

Garlic and Herb Potato Pavé

Roasted Red Jacket Herb and Garlic Shake

Steamed Ginger Infused Basmati Rice

DREAM PACKAGE:

1 Soup, 4 Salads, 1 Appetizer, 3 Entrées, 1 Pasta, 1 Starch, 1 Vegetable, Assorted French Pastries and Seasonal Cakes

SALADS

Moroccan Couscous Salad
Dried Cherries, Apricots, Red Onion

Yellow and Red Beet Salad
Pickled Red Onion, Mandarin, Quebec Maple Syrup Vinaigrette

Grilled Asparagus Salad
Balsamic Glaze, Strawberries, Red Onion, Cucumber, Crumbled Goat Cheese

Heirloom Tomato and Bocconcini
Basil Chiffonade, Balsamic Glaze, Olive Oil

Garden Greek
Tomato, Field Cucumber, Kalamata Olive, Feta

Roasted Cauliflower and Curry Salad
Pumpkin Seeds, Dried Cranberry, Lemon

Classic Caesar
Bacon, Croutons, Parmesan Cheese, Lemon

House Mixed Greens
Assorted Dressings and Garnishes

VEGETABLES

Honey Glazed Roasted Heirloom Carrots

ByWard Market Vegetable Medley

Parmigiano Sprinkled Herbed Brussels Sprouts

Toasted Almond Pesto Green Beans

Roasted Mediterranean Mix

Prices are subject to 18% service charge and 13% HST

(CONTINUED)

ENTRÉES

Spit-Roasted Mustard Crusted Striploin

Green Peppercorn Jus

Bourguignon Beef

Burgundy Wine, Oven-Roasted Pearl Onions
and Button Mushroom

Herb Marinated Chicken Breast

Lemon Cream Sauce, Caper Berries

Grilled Chicken Breast

Roasted Red Pepper Sauce, Black Olives, Feta Cheese

Dill Honey Mustard Glazed Salmon

Melted Leeks, Sauvignon Blanc Redux

Slow-Roasted Pork Loin

Apples and Double Smoked, Bacon Chutney

Pan-Seared Salmon

Mango Salsa, Scallion

PASTAS

Sundried Tomato Pesto

Bow Tie Pasta, Blistered Cherry Tomatoes, Grilled Zucchini,
Fire Roasted Red Pepper

Wild Mushroom Ravioli

Pest Alfredo Sauce, Confit Garlic

Butternut Squash Ravioli

Brown Butter Sage, Spinach, Pumpkin Seed

Ricotta Stuffed Shells

Sautéed Spinach, Rosé Sauce

DESSERTS

**A Tantalizing Selection of Our Finest French Pastries
and Seasonal Cakes**

Prices are subject to 18% service charge and 13% HST

(CONTINUED)

COCKTAIL HOUR CANAPÉS

30-MINUTE RECEPTION PACKAGE \$16

2 Hot and 2 Cold

1-HOUR RECEPTION PACKAGE \$20

3 Hot and 2 Cold

1.5-HOUR RECEPTION PACKAGE \$28

4 Hot, 3 Cold and 1 Dessert

HOT CANAPÉS

Raspberry and Brie Purse

Truffle Mac N' Cheese Fritter

Siracha Ketchup

Bacon-Wrapped Beef Tenderloin

Gorgonzola

Mini Pulled Chicken con Queso Taco

Guacamole

Kale and Butternut Squash Spanakopita

Tzatziki Dipping Sauce

Mini Lobster Cakes

Chive and Lemon Lick

Chicken Drumettes, Buffalo Sauce

Blue Cheese Dip

Thai Red Curry Shrimp Spring Roll

Sambal Plum

Mini Samosas

Mango Chutney

Coconut Crusted Shrimp

Green Curry Dip

2-HOUR RECEPTION PACKAGE \$37

5 Hot, 4 Cold and 1 Dessert

Additional Canapé Items \$4

(Per Item, Per Person)

MIX N' MATCH \$38 PER DOZEN

COLD CANAPÉS

Antipasto Skewer

Smoked Salmon Blinis

Lemon Chive Crème Fraiche

Smoked Duck Breast

Wild Blueberry Redux, Brioche

Watermelon, Feta, Cucumber, Dill Skewers

Marinated Mushrooms

Cashew Cream

Grilled Bruschetta

Sundried Tomato Pesto Goat Cheese

Black Sesame Crusted Tuna

Grilled Cumin Pineapple Salsa

Roasted Red Pepper Dipped

Prosciutto-Wrapped Grissini Sticks

DESSERT CANAPÉS

Mini Fruit Tarts

Mini Assorted Cupcakes

Assorted Mini Cheesecakes

Plump Berry Skewers

Chocolate Dipping Sauce

Baklava Bites

Macaroons

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LATE-NIGHT OPTIONS

SNACK BOWLS \$18 (Serves 12 People)

House-Made Lattice-Cut Potato Chips
Siracha Lime Aioli, Bacon Chive Dip

House Blend of Mixed Nuts and Dried Fruit

Caramel Spicy Pecan Popcorn

Guacamole Pico de Gallo, Cilantro Lime Crema
Tri-Colour Corn Chips

Spinach and Artichoke Hummus, Roasted Red Pepper
Greek Pita Bread

RECEPTION FAVOURITES

Price per Person

Sliced Fresh Fruit Display \$7
Cantaloupe, Honeydew, Pineapple, Watermelon

Individual Crisp Vegetable Crudités \$7
Heirloom Carrots, Celery, Asparagus,
Green Beans, Bell Peppers, House Dip

Artisanal Cheese Display \$14
Assorted Canadian International Cheeses,
Savoury Preserves, Strawberries, Grapes,
Fresh Baguette, Crackers

Antipasto Display \$14

Sundried Tomato Bocconcini Salad, Assorted Artisanal
Cured Meats, Marinated Vegetables, Olives, French Baguette,
Grissini Sticks

Festival of Japan Sushi \$14

Assorted Sushi Display, Pickled Ginger, Soya, Wasabi

Pizzeria \$12

Pepperoni, Vegetarian, All Dressed, Margherita

Baked Brie \$14

Candied Walnuts, Red Currant Jelly, Crispy Sage,
Pistachio Pistou

Poached Shrimp Cocktail \$18

Martini Glasses, House-Made Cocktail Sauce

Warm Jumbo Pretzels \$7

Baked To Perfection, Sea Salt, Maple Grainy Mustard

Sweet Board \$10

French Pastries, Macaroons, Baklavas, Chocolate Bark,
Meringues, Plump Berry Skewers, Chocolate Dipping Sauce

Assorted Finger Sandwiches (By the Dozen) 24

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CHEF-ATTENDED COOKING STATIONS

Price per Person

Little Italy Pasta \$18

Two Choices of Pasta, Fire Roasted Tomato Basil Marinara, Roasted Garlic Alfredo Sauce, Freshly Grated Grana Padano, Bell Peppers, Basil Pesto, Confit Garlic Mushroom Medley, Roasted Zucchini, Heirloom Cherry Tomatoes, Pulled Chicken Chorizo, Meatballs

Shrimp and Scallop \$22

Classic Seafood Sauce, Lemon Wedges, Tarragon Aioli, Chermoula, Smoked Tomato Relish

Carved Alberta Beef Striploin \$19

Assorted Mustards, Red Onion Jam, Gherkins, Pickled Beets, Dinner Rolls, Yorkshire Puddings, Cabernet Jus

Bao Bun \$18

Carved Pork Belly, Pickled Cucumber and Carrot, Hoisin, Steamed Bun, Scallion

Pulled Beef Sundae Bar \$18

Pulled Beef, Dark Chocolate Demi-Glace, Smoked Tomato Relish, Horseradish Whip Yorkshire Pudding Cone, Crushed Pistachio Sprinkles

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DIY STATIONS

Price per Person

Potato Bar \$12

Crushed Fingerling Potato, Whipped Yukon Gold Potato, Double Smoked Bacon, White Cheddar, Scallions
Sour Cream, Chorizo, Braised Beef, Mushroom Medley, Confit Garlic Sauce

Build Your Own Caesar \$12

Romaine, Arugula, Grilled Chicken, Caesar Dressing, Balsamic, Double Smoked Bacon, Capers, Lemon Wedges
Parmesan Garlic and Herb Croutons, Pickled Vegetables

Fill Up Your Buddha Bowl \$12

Quinoa, Roasted Sweet Potato, Crunchy Kale, Chickpeas
Hummus Sticky Tofu, Curried Roasted Cauliflower, Dried Fruit, Toasted Cashews, Lime Soaked Avocado
Herbed Barley, Blueberries

Slider Street \$15

Aged Cheddar, Smoked Gouda, Butter Lettuce
Sliced Roma Tomato, Beef Burgers, Pulled Pork, Corn Relish
Double Smoked Bacon, Chipotle Ketchup, Pickles
Vegan Black Bean Sweet Potato Patties, Red Onion Jam, Assorted Mustards

Poutine Bar \$12

Sweet Potato Fries, Crispy Yukon Fries, Kettle Chips, Québec
Cheese Curd, Pulled Pork, Jalapeño Jack, Classic Dark Gravy,
Sour Cream, Green Onion

South of the Border Fajita and Taco Bar \$15

Ancho Chili Chicken Breast, Pulled Beef, Warm
Flour Tortilla Crispy Battered Fish, Bell Peppers, Black Bean,
Cilantro and Corn, Shredded Monterey Jack, Shredded
Mozzarella, Jalapeños, Sour Cream, Salsa, Guacamole

Warm Up with an Asian Soup Station \$12

Green Curry Coconut Broth, Dashi Miso Broth,
Coldwater Shrimp, Egg Noodles, Mushroom, Red Pepper,
Bean Sprouts, Chili Oil, Pot Stickers, Spring Rolls, Scallion,
Marinated Tofu, Vermicelli, Pork Belly, Cilantro

Indulgent Chocolate Fondue \$10

Fresh Fruit Cubes, Strawberries, Marshmallows,
Chocolate Sauce

SuzyQ Wall of Donuts \$10

Wall of Your Favourite Artisan Donuts, Mini Sugar Holes
Vegan Flavours

Lindsay's Famous Candy Bar \$12

Satisfy Your Sweet Tooth with This Delightful Spread of
Candies and Chocolate

WINE UPGRADES

WHITE WINE PREMIUM SELECTIONS

Woodbridge Chardonnay, California	\$43
Ruffino Pinot Grigio, Italy	\$47
Inniskillin Pinot Grigio VQA, Ontario	\$43
The Dreaming Tree Chardonnay, California	\$53
Kim Crawford Sauvignon Blanc, New Zealand	\$59

RED WINE PREMIUM SELECTIONS

Woodbridge Cabernet/Merlot, California	\$43
Ruffino Chianti, Italy	\$47
Inniskillin Pinot Noir VQA, Ontario	\$43
The Dreaming Tree Cabernet Sauvignon, California	\$53
Kim Crawford Pinot Noir, New Zealand	\$59

Wedding Package with Open Bar

Includes a one-hour Cocktail Reception with canapés and bar, your selection of meal, two glasses of Jackson-Triggs wine during dinner service and a five-hour reception open bar (bar is closed during dinner period). Add \$48 per person. Add \$10 per person to elevate your bar to our premium selections.

Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.
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