



Holiday Packages

Each Package to Include:

- One Hour of Hors D'oeuvres
- Plated, Buffet or Stationed Dinner
- Maître'd for the Evening of your Event
- Votive Candles to accent your Dining Tables
- Discounted Sleeping Room Rate for a Block of Rooms

MARRIOTT HARTFORD DOWNTOWN
200 Columbus Blvd. Hartford, CT 06103 T. 860.249.8000



MARRIOTT HARTFORD DOWNTOWN

The Plated Dinner Package

This Package includes one hour of hors d'oeuvres followed by a plated meal

Passed Hors D'oeuvres

Select Three of the Following:

- Coconut Shrimp with Mango Sweet and Sour Sauce
- Mini Crab Cakes with Chipotle Mayo
- Sesame Chicken with Teriyaki Dipping Sauce
- Mini Beef Wellington with Horseradish Dijon Sauce
- Vegetable Spring Rolls with Soy Dipping Sauce
- Spinach and Artichoke Tortilla Cup

Based on one piece of each per Guest

Additional Hors D'oeuvres can be added, please inquire about pricing

Display

International Cheese Display with Dried Fruits, Nuts and Figs Served with Assorted Crackers & Artisan Breads

Salad

Select One of the Following:

- Traditional Caesar Salad with Caesar Dressing, Cracked Black Pepper & Sour Dough Croutons
- Field Greens with Tomatoes, Cucumbers, Sliced Onions, Shredded Carrots and Herb Vinaigrette
- Spinach Salad with Stilton Blue Cheese, Roasted Almonds, Crisp Pancetta and Aged Balsamic Red Wine vinaigrette
- Bitter Greens with Cranberries, toasted Pecans in an apple cider vinaigrette
- Freshly Baked Rolls Served with Butter

Entrée

Select Three of the Following:

- Herb Grilled Chicken Breast with a Tomato Basil Infusion
- Grilled Chicken with a Cranberry Red Wine Glaze and Cranberry Corn Bread
- Herb Garlic Crusted Pork with a Rosemary Thyme Au Jus
- Fillet of Salmon with a Roasted Fennel and Sherry Cream Sauce
- Pan Seared Sea Bass with a Chardonnay Buerre Blanc
- Grilled Filet Mignon with Roasted Garlic Burgundy Reduction
- NY Strip Steak with Port Wine Demi

Chef's Choice of Seasonal Starch and Vegetable

****Please note: Sauces for entrées can be varied upon request. Vegan/Vegetarian entrees available****

Dessert

Select One of the Following:

- Apple Strudel with Vanilla Rum Sauce
- White Chocolate Raspberry Cheesecake
- Chocolate Truffle Cake with Crème Anglaise
- Sticky Toffee Pudding with Caramel Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$69.00 per Guest

All prices subject to 22% Service Charge & 7.35% Connecticut State Sales Tax

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MARRIOTT HARTFORD DOWNTOWN

The Buffet Package

This package includes one hour of hors d'oeuvres followed by a Buffet Dinner

Passed Hors D'oeuvres

Select Three of the Following:

Coconut Shrimp with Mango Sweet and Sour Sauce

Mini Crab Cakes with Chipotle Mayo

Sesame Fried Chicken with Teriyaki Dipping Sauce

Mini Beef Wellington with Horseradish Dijon Sauce

Vegetable Spring Rolls with Soy Dipping Sauce

Spinach and Artichoke Tortilla Cup

Based on one piece of each per Guest

Additional Hors D'oeuvres can be added, please inquire about pricing

Display

International Cheese Display with Dried Fruits, Nuts and Figs Served with Assorted Crackers & Artisan Breads

Buffet

Field Greens with Tomatoes, Cucumbers, Sliced Onions, Shredded Carrots and Herb Vinaigrette

Marinated Grilled Vegetables with Buffalo Mozzarella, Tomato, Basil, Whole Olives

& Grilled Pita Triangles

Wild Rice Salad with Toasted Pecans and Dried Cranberries

Grilled Chicken Breast with Choice of Sauce:

Roasted Garlic Relish, Cranberry Red Wine or White Wine Buerre Blanc

Grilled Salmon Filet with Choice of Sauce:

Maple Glaze, Basil Citrus Infusion or Fennel and Sherry Cream

Sliced Filet Mignon with Choice of Sauce:

Rosemary Thyme Au Jus or Port Wine Demi-Glace or Wild Mushroom & Roasted Shallot

Chef's Selection of Starch & Vegetable

Freshly Baked Rolls served with Butter

Stationed Dessert to Include:

Miniature Pastries & Petite Fours

Holiday Cookies and Buché de Noël

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$79.00 per Guest

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**MARRIOTT
HARTFORD
DOWNTOWN**

The Stationed Package

This package includes one hour of hors d'oeuvres followed by a Stationed Dinner

Passed Hors D'oeuvres

Sesame Crusted Chicken with Teriyaki Sauce
Mini Beef Wellington with Horseradish Dijon Sauce
Vegetable Spring Rolls with Ginger Dipping Sauce
Based on one piece of each per Guest

Seasonal Vegetable Crudit 

Carrots, Celery, Broccoli, Asparagus, Cauliflower, Cucumber, Red Peppers
Roasted Tomato Shallot Herb Dip

Dinner Stations

Risotto Station

Herb Risotto with Wild Mushrooms and Caramelized Onion
Butternut Squash Risotto with Spinach and Roasted Red Peppers
Freshly Grated Parmesan Cheese

Carving Station

Steamship Round of Beef
Beef Au Jus and Horseradish Cream
Sliced Mini Rolls

\$150.00 Carving Attendant Fee
1 per 75 guests required for each

Dessert Station

White Chocolate Raspberry Cheesecake
Traditional Tiramisu
Chocolate Truffle Cake with Ganache
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$55.00 per Guest

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The Stationed Package

This package includes one hour of hors d'oeuvres followed by a Stationed Dinner

Passed Hors D'oeuvres

Sesame Crusted Chicken with Teriyaki Sauce
Mini Beef Wellington with Horseradish Dijon Sauce
Vegetable Spring Rolls with Ginger Dipping Sauce
Based on one piece of each per Guest

Seasonal Vegetable Crudit 

Carrots, Celery, Broccoli, Asparagus, Cauliflower, Cucumber, Red Peppers
Roasted Tomato Shallot Herb Dip

Dinner Stations

Salad Station

Mixed Greens with Candied Walnuts, Stilton Blue Cheese and Port Wine
Poached Pear with White Balsamic Vinaigrette
Baby Spinach with Toasted Pumpkin Seeds, Roasted Red Peppers, Goat
Cheese and Croutons with Balsamic Dressing
Served in a Glass Fruit Cup

Risotto Station

Herb Risotto with Wild Mushrooms and Caramelized Onion
Butternut Squash Risotto with Spinach and Roasted Red Peppers
Freshly Grated Parmesan Cheese

Carving Station

Steamship Round of Beef
Beef Au Jus and Horseradish Cream
Sliced Mini Rolls

\$150.00 Carving Attendant Fee
1 per 75 guests required for each

Dessert Station

White Chocolate Raspberry Cheesecake
Traditional Tiramisu
Chocolate Truffle Cake with Ganache
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$63.00 per Guest

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The Stationed Package

This package includes one hour of hors d'oeuvres followed by a Stationed Dinner

Passed Hors D'oeuvres

Select Three of the Following:

Coconut Shrimp with Mango Sweet and Sour Sauce
Mini Crab Cakes with Chipotle Mayo
Sesame Fried Chicken with Teriyaki Dipping Sauce
Mini Beef Wellington with Horseradish Dijon Sauce
Vegetable Spring Rolls with Soy Dipping Sauce
Spinach and Artichoke Tortilla Cup

Based on one piece of each per Guest

Additional Hors D'oeuvres can be added, please inquire about pricing

Display

International Cheese Display with Dried Fruits, Nuts and Figs Served with Assorted Crackers & Artisan Breads

Salad/Antipasto Station

Antipasto with assorted Italian Meats and Cheeses
Seasonal Grilled Vegetables, Buffalo Mozzarella, Basil and Olive Oil
Artichoke Hearts, Kalamata Olives and Cherry Peppers & Rustic Breads
Traditional Caesar Salad with Caesar Dressing, Cracked Black Pepper and Sour Dough Croutons
Freshly Baked Rolls Served with Butter

Sauté Station

Gnocchi and Rigatoni Pasta accompanied by: Shrimp, Scallops, Grilled Chicken, Extra Virgin Olive Oil, Capers, Basil, Artichoke Hearts, Wild Mushrooms, Garlic, Parmesan, Roasted Red Peppers & Black Olives with Alfredo and Marinara Sauces
Freshly Grated Parmesan Cheese

Tenderloin of Beef

Whole Carved Prime Tenderloin of Beef
Horseradish Dijon Sauce with Sliced Mini Rolls
And Choice of:

Smoked Ham

Honey and Whole Grain Mustard
Sliced Mini Rolls

OR

Turkey Breast

Hand Carved Apple Marinated Turkey Breast
Pan Gravy and Sliced Mini Rolls

Risotto Station

Freshly made Risotto tossed with your choice of
Trio of Mushrooms
And
Tossed with Shrimp and Scallops

\$150.00 Carving and Pasta Attendant Fee
1 per 75 guests required for each

Dessert Station

Assorted Holiday Cookies
Miniature Pasties & Petite Fours
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$89.00 per Guest

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Beverage Package Options

Hosts pays for each guest on a per-hour basis Unlimited Beverage Service Liquors, Mixers, Imported & Domestic Beer, House Wines, Hard Seltzers, Soft Drinks, Juice and Mineral Waters included.

Premium Bar: \$17.00 per Guest
Additional Hour: \$8.00 per Guest

Top Shelf Bar: \$19.00 per Guest
Additional Hour: \$10.00 per Guest

Beer/Wine/Soda Bar: \$13.00 per Guest
Additional Hour: \$6.00 per Guest

Premium Brand Bar includes:

Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar's Scotch, Makers Mark, Jack Daniel's Tennessee Whiskey, Don Julio Blanco Tequila, Courvoisier VS Cognac

Top Shelf Bar includes:

Grey Goose Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek, Jack Daniel's Tennessee Whiskey, Crown Royal, Casamigos Tequila, Hennessy VSOP Cognac

Beer Labels:

Bud Light, Michelob Ultra, Sam Adams Boston Lager, City Steam Naughty Nurse, Stella Artois, Corona Extra & Truly Hard Seltzers

Hosted Consumption Bar

Host Pays for each Beverage Consumed

Premium Cocktails	\$9.00++
Top Shelf Cocktails	\$11.00++
House Wine	\$8.00++
Imported Beer	\$7.00++
Domestic Beer	\$6.00++
Soft Drinks & Juices	\$4.00++
Mineral Waters	\$4.00++
Cordials	\$9.00 – \$14.00++
Martini or On the Rocks Upcharge	\$4.00++

Cash Bar

Guests Pays for each Beverage as Ordered

Premium Cocktails	\$10.00 Inclusive
Top Shelf Cocktails	\$12.00 Inclusive
House Wine	\$9.00 Inclusive
Imported Beer	\$8.00 Inclusive
Domestic Beer	\$7.00 Inclusive
Soft Drinks & Juices	\$4.00 Inclusive
Mineral Waters	\$4.00 Inclusive
Cordials	\$10.00 - \$15.00
Martini or On the Rocks Upcharge	\$4.00

Bartender Fee--\$150.00 each

Suggested Bartenders: Open or Host Bar (1 per 75 guests) & Cash Bar (1 per 100 guests)

Coat Check Attendants--\$150.00 each
1 per 100 guests recommended

Audio Visual

Audio Visual Support is available through Encore Global directly at 860.760.2388

Parking

Parking Tickets must be arranged through ProPark directly at 860.728.2598

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