



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MARRIOTT UNIVERSITY OF DAYTON

1414 SOUTH PATTERSON BLVD. DAYTON, OH 45409

T 937.449.5588

Marriott.com/DAYOH



MARRIOTT
UNIVERSITY OF DAYTON

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **MARRIOTT**
UNIVERSITY OF DAYTON.
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.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOs" IN THE PERFECT SETTING AT **MARRIOTT UNIVERSITY OF DAYTON**. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE **THE FAIRYTALE BEGINNING** TO YOUR HAPPILY EVER AFTER.

REHEARSAL DINNER

PLATED DINNER OPTION | HIGHEST PRICE PREVAILS:

FIRST COURSE SELECTIONS:

(Select One)

- Caesar salad | romaine, parmesan, tomatoes and croutons
- Garden salad | spring mix, cucumbers, carrots and tomatoes
- Market salad | romaine and kale, almonds, cranberries and feta
- House salad | romaine, carrots, cucumbers, tomatoes, cheese and croutons

SECOND COURSE PLATED SELECTIONS:

(Select up to Three)

- Grilled chicken asiago with roasted tomatoes, spinach, topped with asiago cream sauce | \$27
- Seared airline chicken with rosemary veloute | \$27
- Flat iron steak with mushroom ragout | \$32
- Bacon wrapped pork loin with apple cider demi | \$28
- Grilled filet mignon with bourbon demi glace | \$42
- Red wine braised short ribs with crispy onion herb demi | \$30
- Seven spice salmon topped with brown sugar glaze | \$28
- Blackened mahi mahi with stewed tomatoes, lemon, olive oil and capers | \$28
- Grilled swordfish with capers and lemon beurre blanc | \$28
- Spicy shrimp, stone ground grits, smoked bacon, Cotswold cheese, bell pepper, pearl onion, creamy parmesan sauce | \$26
- Vegetable cannelloni pasta with fresh veggies, herbed ricotta and creamy gruyere sauce | \$24
- Mushroom crepes featuring portabella mushrooms with ricotta, boursin cheese, parmesan cheese and fresh chopped herbs | \$24
- Tomato and mozzarella stuffed portobello with sautéed spinach, roasted peppers and balsamic glaze | \$24
- Fresh vegetable and tofu stir fry with sesame glaze and rice | \$24

REHEARSAL DINNER

VEGETABLE:

(Select One)

- California vegetable medley featuring broccoli, cauliflower, red peppers, carrots and zucchini
- Country style green beans
- Grilled asparagus with lemon and thyme
- Glazed carrots
- Broccolini

STARCH:

(Select One)

- Roasted fingerling potatoes
- Roasted bliss potatoes
- Creamy au gratin potatoes
- Garlic mashed potatoes
- Wild rice pilaf
- Sweet potato hash
- Roasted marbled potatoes with purple Peruvian, Yukon gold and red skin

DESSERT SELECTIONS:

(Select Two)

- Triple layer chocolate cake
- Carrot cake
- Chocolate layered bourbon caramel cake
- Chocolate mousse topped with whipped cream and chocolate shavings
- Warm buckeye brownie with peanut butter and chocolate with marshmallow sauce
- NY style cheesecake topped with fresh berries
- Citrus olive oil pound cake with macerated berries
- Triple layer lemon berry cake

All above selections are served with fresh artisan rolls and butter, Rooted Grounds coffee, assorted Tazo teas and iced.

REHEARSAL DINNER

BUFFET DINNER OPTIONS

2 ENTRÉES | \$35

2 ENTRÉES AND CARVING STATION | \$44

3 ENTRÉES AND CARVING STATION | \$53

STARTERS:

- Fresh artisan rolls and butter
- Mixed garden greens, tomatoes, cucumber, red onions, carrots, shredded cheddar, croutons, sunflower seeds, olives, and chopped egg, served with ranch and balsamic vinaigrette

MAIN ENTRÉE SELECTIONS:

- Cheese tortellini with spinach and wild mushroom cream sauce
- Chicken romesco with roasted tomatoes, arugula and a lemon caper sauce
- Grilled chicken asiago served with roasted tomatoes, spinach and asiago cream sauce
- Seven spice salmon served brown sugar glaze
- Grilled swordfish with roasted tomatoes and capers in a buerre blanc sauce
- Chicken oreganata marinated with lemon, garlic and Greek oregano
- Chicken marsala with mushroom and marsala wine sauce
- Grilled mahi mahi topped with pineapple salsa
- Red wine short ribs with carrots, onions and celery
- Sliced chargrilled flank steak with a sherry mushroom glaze
- Espresso grilled pork loin with jalapeno pepper jelly
- Pork belly wrapped pork loin with brandied mushroom
- Shrimp and grits with stone ground grits, spicy shrimp, smoked bacon, Cotswold cheese, bell pepper, pearl onion, creamy parmesan sauce
- Crispy chicken breast with honey mustard cream sauce

REHEARSAL DINNER

BUFFET DINNER OPTIONS CONTINUED:

ACCOMPANIMENTS:

(Select Two)

- California vegetable medley featuring broccoli, cauliflower, red peppers, carrots and zucchini
- Country style green beans
- Broccolini
- Glazed carrots
- Roasted fingerling potatoes
- Roasted bliss potatoes
- Creamy au gratin potatoes
- Garlic mashed potatoes
- Wild rice pilaf
- Sweet potato hash

CARVING STATIONS:

- Roasted top round of beef
- Pastrami cured salmon
- Roasted turkey breast
- Honey glazed baked ham
- Herb crusted pork loin

UPGRADED CARVING STATIONS:

- Herb roasted striploin | \$10 per person
- Roasted tenderloin | \$12 per person
- Slow roasted prime rib | \$14 per person

ALL CARVED ITEMS ARE SERVED WITH APPROPRIATE CONDIMENTS

CARVER FEE |\$150 PER 2 HOUR TIME PERIOD PER 100 GUESTS

REHEARSAL DINNER

BUFFET DINNER OPTION CONTINUED:

DESSERT SELECTIONS:

(Select Two)

- Triple layer chocolate cake
- Carrot cake
- Chocolate layered bourbon caramel cake
- Chocolate mousse topped with whipped cream and chocolate shavings
- Warm buckeye brownie with peanut butter and chocolate with marshmallow sauce
- NY style cheesecake topped with fresh berries
- Citrus olive oil pound cake with macerated berries
- Triple layer lemon berry cake

REHEARSAL DINNER BAR OPTIONS

HOST BAR ON CONSUMPTION:

- Call brands | \$7
- Well brands | \$6
- Domestic beer | \$4
- Imported beer | \$5
- Premium house wine | \$8
- Cordials | \$8
- Bottled water | \$3.50
- Soft drinks | \$3.50

CASH BAR:

- Call brands | \$8
- Well brands | \$7
- Domestic beer | \$5
- Imported beer | \$6
- Premium house wine | \$9
- Cordials | \$9
- Bottled water | \$3.50
- Soft drinks | \$3.50

Craft beer and upgraded liquors available at additional charge

WELL BRANDS:

- Pinnacle
- Buckeye
- Cruzan Lite
- Beefeater
- Jose Cuervo
- Jim Beam
- Canadian Club
- Dewars
- Korbel
- Triple Sec
- Blue Curacao
- Peach Schnapps

CALL BRANDS

- Absolut
- Bacardi
- Captain Morgan
- Tanqueray
- 1800
- Makers Mark
- Knob Creek Single
- Jack Daniels
- Seagrams VO
- Johnnie Walker Red
- Courvoisier
- Triple Sec
- Blue Curacao
- Peach Schnapps
- Southern Comfort
- Kahlua
- Baileys
- DiSaronno Amaretto
- Cointreau

Bartender Fee | \$75 per hour per 75 guests



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE **PERFECT BACKDROP TO YOUR "I DOs."**

CEREMONY

INDOOR CEREMONY SPACE STARTING AT \$500

INDOOR CEREMONY FEE INCLUDES:

- Hotel banquet chairs setup theater style
- Riser/Staging
- Table with linen for guest book
- Setup time 3 hours prior to start time*
- Complimentary rehearsal space**



** Unless otherwise discussed and contracted. Additional time available at additional cost.*

*** Rehearsal location to be determined. Speak with your Marriott Certified Wedding Planner about availability and additional details.*

CEREMONY

OUTDOOR CEREMONY SPACE STARTING AT \$1,000

OUTDOOR CEREMONY FEE INCLUDES:

- Choice of black, white or natural resin chairs setup theater style
- Use of space for 4 hours for vendor setup and ceremony*
- Table with linen for guest book
- Complimentary rehearsal space**

- *Sound package available at additional cost*



* Unless otherwise discussed and contracted. Additional time available at additional cost.

** Rehearsal location to be determined. Speak with your Marriott Certified Wedding Planner about availability and additional details.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN **TAKE CARE OF THE MEMORIES.**

RECEPTION PACKAGES

ALL PACKAGES INCLUDE:

- Complimentary space rental with 3 hour setup time
- Four hour open bar with professional bartending services
- Hors d'oeuvres display
- Butler passed hors d'oeuvres
- Rooted Grounds coffee, assorted herbal hot teas, iced tea and water service
- Fresh artisan rolls and butter and salad
- Main dinner course
- Floor length linens and napkins in choice of color
- House banquet chairs
- Votive candles to accent your centerpiece
- Champagne toast for all guests
- Complimentary cake cutting and service
- Complimentary menu tasting for up to 6 people
- Complimentary wood parquet dance floor
- Complimentary overnight accommodations for the newlyweds on night of reception
- Reduced accommodation rates for friends and family
- Children menu pricing available for guests 12 and under
- Exclusive first look at ballroom before all guests
- Marriott Red Coat service throughout event
- Dedicated Marriott Certified Wedding Planner
- Earn Marriott Bonvoy event points

RECEPTION PACKAGES | SILVER | \$76 PER PERSON

THE SILVER PACKAGE INCLUDES:

COCKTAIL HOUR:

DISPLAYED HORS D'OEUVRES:

(Select One)

- Garlic hummus with celery and pita crisps
- Chef's choice of fine cheese display, flat breads, crackers, dried fruits and nuts
- Market vegetable crudité with housemade ranch dip

BUTLER PASSED HORS D'OEUVRES:

(Select Two)

- Blackberry BBQ meatballs
- Loaded red skin potato bites
- Chicken skewer with sweet chili glaze
- Vegetable spring roll served with sweet chili glaze
- Fresh caprese skewer
- Melted brie and raspberry puff pastry

RECEPTION PACKAGES | SILVER | \$76 PER PERSON

DINNER:

FIRST COURSE SELECTIONS:

(Select One)

- Caesar salad | romaine, parmesan, tomatoes and croutons
- Garden salad | spring mix, cucumbers, carrots and tomatoes
- Market salad | romaine and kale, almonds, cranberries and feta
- House salad | romaine, carrots, cucumbers, tomatoes, cheese and croutons

SECOND COURSE PLATED SELECTIONS:

(Select up to Three)

- Chicken romesco with roasted tomatoes, arugula and a lemon caper sauce
- Seared airline chicken with rosemary veloute
- Grilled chicken asiago topped with roasted tomatoes, spinach and asiago cream sauce
- Flat iron steak with mushroom ragout
- Red wine braised short rib with caramelized pearl onions and natural jus
- Pork loin with tarragon Dijon mustard
- Seven spice salmon topped with pineapple salsa
- Blackened mahi mahi with stewed tomatoes, lemon, olive oil and capers

ACCOMPANIMENTS:

(Select Two)

- California vegetable medley
- Country style green beans
- Broccolini
- Glazed carrots
- Grilled asparagus
- Roasted fingerling potatoes
- Roasted bliss potatoes
- Creamy au gratin potatoes
- Garlic mashed potatoes
- Wild rice pilaf
- Sweet potato hash

RECEPTION PACKAGES | GOLD | \$88 PER PERSON

THE GOLD PACKAGE INCLUDES:

COCKTAIL HOUR:

DISPLAYED HORS D'OEUVRES:

(Select One)

- Fresh fruit and berry skewers
- Market vegetable crudité with housemade ranch dip
- Chef's choice of fine cheese display, flat breads, crackers, dried fruits and nuts
- Antipasto skewers with hard salami, spicy capicola, provolone, marinated fresh mozzarella, marinated vegetables
- Crab gratin dip served with crostini

BUTLER PASSED HORS D'OEUVRES:

(Select Two)

- Blackberry BBQ meatballs
- Chicken skewer with sweet chili glaze
- Loaded red skin potato bites
- Vegetable spring roll served with sweet chili glaze
- Chesapeake crab cake
- Beef hibachi skewer
- Shrimp Louie on three cheese bread
- Red pepper hummus in cucumber
- Arancini balls with tomato basil sauce

RECEPTION PACKAGES | GOLD | \$88 PER PERSON

DINNER BUFFET:

Served with fresh artisan rolls and butter, mixed garden greens, assorted toppings and choice of two dressings

BUFFET ENTRÉE SELECTIONS:

(Select Three)

- Spinach stuffed chicken breast with roasted shallot demi glace
- Grilled chicken asiago served with roasted tomatoes, spinach and asiago cream sauce
- Crispy chicken breast with honey mustard cream sauce
- Seven-spice salmon with brown sugar glaze
- Grilled swordfish with roasted tomatoes and capers in a buerre blanc sauce
- Red wine short ribs with carrots, onions and celery
- Smoked beef brisket sliced
- Sliced chargrilled flank steak with a sherry mushroom glaze
- Roasted pork loin with tarragon Dijon sauce
- Vegetable lasagna rolls with creamy béchamel sauce
- Penne pasta with blistered cherry tomatoes, broccoli florets, fresh lemon juice, garlic and herbs
- Cheese tortellini with spinach and wild mushroom cream sauce

ACCOMPANIMENTS:

(Select Two)

- California vegetable medley
- Country style green beans
- Broccolini
- Glazed carrots
- Grilled asparagus
- Roasted fingerling potatoes
- Roasted bliss potatoes
- Creamy au gratin potatoes
- Garlic mashed potatoes
- Wild rice pilaf
- Sweet potato hash

DINNER BUFFET ENHANCEMENTS:

CARVING STATION ENHANCEMENTS:

- Roasted turkey breast | \$7 per person
- Roasted top round of beef | \$8 per person
- Honey glazed baked ham | \$8 per person
- Herb crusted pork loin | \$8 per person
- Pastrami cured salmon | \$9 per person
- Herb roasted striploin | \$10 per person
- Roasted tenderloin | \$12 per person
- Slow roasted prime rib | \$14 per person

*All carved items are served with fresh rolls and appropriate condiments

RECEPTION PACKAGES | PLATINUM | \$104 PER PERSON

THE PLATINUM PACKAGE INCLUDES:

CHIVARI CHAIRS WITH PAD AND SASH
BACKDROP WITH UPLIGHTING BEHIND HEAD TABLE
UPLIGHTING AROUND PERIMETER OF ROOM
CHEF'S CHOICE LATE NIGHT SNACK STATION

COCKTAIL HOUR:

DISPLAYED HORS D'OEUVRES:

(Select One)

- Fresh fruit and berry skewers
- Chef's choice of fine cheese display, flat breads, crackers, dried fruits and nuts
- Antipasto skewers with hard salami, spicy capicola, provolone, marinated fresh mozzarella, marinated vegetables
- Crab gratin dip served with crostini
- Baked brie en crouete with berry preserves served with toasted baguette

BUTLER PASSED HORS D'OEUVRES:

(Select Three)

- Buffalo shrimp with melted gorgonzola and buffalo aioli
- Shredded short rib spoons
- Loaded red skin potato bites
- Chicken and waffle bites
- Chesapeake crab cake
- Chicken skewer with sweet chili glaze
- Shrimp cocktail shooter
- Beef hibachi skewer
- Petit steak au'poive
- Coconut breaded shrimp with sweet chili glaze
- Arancini balls with tomato basil sauce
- Ahi tuna poke on wonton
- Roasted rosemary and garlic lamb meatballs with sour cream demi
- Shrimp and grits spoons

RECEPTION PACKAGES | PLATINUM | \$104 PER PERSON

DINNER:

FIRST COURSE SELECTIONS:

(Select One) Served with fresh artisan rolls and butter

- Caesar salad | romaine, parmesan, tomatoes and croutons
- Garden salad | spring mix, cucumbers, carrots and tomatoes
- Market salad | romaine and kale, almonds, cranberries and feta
- House salad | romaine, carrots, cucumbers, tomatoes, cheese and croutons

SECOND COURSE PLATED SELECTIONS:

(Select up to Three – Duet plate served for all guests)

- Spinach stuffed chicken breast with roasted shallot demi glace
- Chicken romesco with roasted tomatoes, arugula and a lemon caper sauce
- Grilled filet mignon with cabernet demi glace
- Red wine braised short ribs with crispy onion herb demi
- Herb pesto crusted salmon with aged balsamic reduction
- Grilled swordfish with capers and lemon buerre blanc
- Spicy shrimp, stone ground grits, smoked bacon, Cotswold cheese, bell pepper, pearl onion, creamy parmesan sauce
- Duet plate: Select two from above to be served in smaller portion

ACCOMPANIMENTS:

(Select Two)

- California vegetable medley
- Country style green beans
- Broccolini
- Glazed carrots
- Grilled asparagus
- Roasted fingerling potatoes
- Roasted bliss potatoes
- Creamy au gratin potatoes
- Garlic mashed potatoes
- Wild rice pilaf
- Sweet potato hash

RECEPTION PACKAGES | BAR OFFERINGS

RECEPTION BAR:

ALL RECEPTION BAR PACKAGES INCLUDE:

- Pinnacle
- Buckeye
- Cruzan Lite
- Beefeater
- Omeca Altos Silver
- Jim Beam
- Canadian Club
- Dewars
- Korbel
- Triple Sec
- Blue Curacao
- Peach Schnapps
- Domestic and Import beer
- Robert Mondavi house wine
- Soda and bottled water

UPGRADED PREMIUM BAR | \$3 ADDITIONAL PER PERSON

- Absolut
- Bacardi
- Captain Morgan
- Tanqueray
- 1800
- Makers Mark
- Knob Creek Single
- Jack Daniels
- Crown Royal
- Johnnie Walker Red
- Courvoisier
- Triple Sec
- Blue Curacao
- Peach Schnapps
- Southern Comfort
- Kahlua
- Baileys
- DiSaronno Amaretto
- Cointreau
- Select craft beer

UPGRADED SUPER PREMIUM BAR | \$5 ADDITIONAL PER PERSON

- Grey Goose
- Ketel One
- Malibu Rum
- Bacardi
- Captain Morgan
- Bombay London Dry
- Patron Silver
- Woodford Reserve
- Knob Creek Single
- Jack Daniels
- Crown Royal
- Johnnie Walker Black
- Remy Martin VSOP
- Triple Sec
- Blue Curacao
- Peach Schnapps
- Southern Comfort
- Kahlua
- Baileys
- DiSaronno Amaretto
- Grand Mariner
- Sambuca
- Select craft beer

RECEPTION PACKAGES | BAR AND ENHANCEMENTS

RECEPTION BAR

ADDITIONAL OPEN BAR HOURS | \$7 PER PERSON, PER HOUR

based on guaranteed number of guests

DINNER WINE SERVICE | \$9 PER PERSON, PER HOUR

House red and white wine will be serviced at guest tables

INTERESTED IN A SIGNATURE DRINK OR SPECIALTY BAR?

Ask your event manager for ideas!



LATE NIGHT SNACKS

- Buffalo Chicken Dip | \$8 per person
warm mix of cheese and chicken served with Bavarian pretzels crostini
- Chip Fiesta | \$8 per person
Fresh guacamole, salsa and hot queso dip served with tortilla chips
- Slider Bar | \$8 per person
Classic beef and Ohio cheddar and grilled chicken with pepper jack cheese presented with sweet potato fries
- Mini Pizzas | \$8 per person
Pepperoni and plain cheese pies offered with ranch, parmesan cheese and crushed red pepper

All prices subject to taxable 23% service charge and current sales tax.

RECOMMENDED VENDORS

The bridal industry is constantly growing and changing. Because of that, we have developed relationships with vendors we know are tried and true. They understand our venue and how events at our property flow. We've compiled a list of vendors by category below that we stand behind. You are by no means obligated or required to work with them, but know they're reputable and trusted by our experts.

PHOTOGRAPHERS

Sarah Babcock Studio
www.babcockstudio.com
888.488.0496

Full Frame Photography
www.ffpohio.com
937.919.5390

Echo by Design
www.echobydesign.com
419.217.0714

Green Couch Photography
www.greencouchphotography.com
937.901.3511

DÉCOR, LINENS AND RENTALS

Unlimited Events
<http://unlimitedevents.com>
937.291.3337

Prime Time Party Rental
www.primetimepartyrental.com
937.296.9262

Lost and Found Vintage Rentals
www.lostandfoundvintagerentals.com
937.672.9663

TRANSPORTATION

Westwind Limousine Service
www.westwindlimo.com
937.898.9000

Beats Feet
www.beatsfeet.com
937.222.5466

FLOWERS

Floral V
www.floralvdesigns.com
937.709.9117

Sherwood Florist
www.sherwoodfloristdayton.com
937.298.3655

Furst the Florist
www.fursttheflorist.com
937.223.1213

BAKERIES

Elé Cake Co.
www.elecakeco.com
937.384.2253

RachelBakes & Co
www.rachelbakesandco.com
937.426.2100

The Cakery
www.thecakerydayton.com
937.258.2320

Tiers of Sugars
www.tiersofsugar.com
937.604.4168

DJS AND MUSICIANS

Party Pleasers
<http://partypleasersservices.com>
937.254.6935

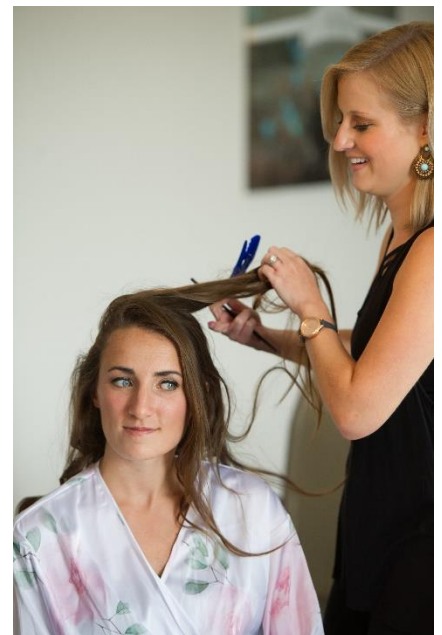
All the Right Tunes
www.alltherighttunes.com
937.414.0079

Viva la Strings
www.vivalastrings.com
937.304.0010

MAKEUP AND HAIR

Pinned Up Salon
www.pinnedupsalon.com
937.742.7622

Eye Do Hair and Makeup
www.eyedoairbrush.com
eyedomakeupandhair@gmail.com





YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM COMPLIMENTARY ON-SITE PARKING AND PRIVATE PRE-RECEPTION AREAS TO MARRIOTT CERTIFIED WEDDING PLANNERS, WE'LL ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

BRIDAL SHOWER PACKAGES

BRIDAL SHOWER PACKAGES INCLUDE:

- Complimentary room rental for up to 4 hours
- Space for up to 50 guests
- Tables, chairs, white linens, flatware, china, glassware, complimentary house centerpieces, gift and cake tables, trashcan with liners
- Service staff for the entire event
- Rooted Grounds coffee, assorted Tazo hot teas, iced tea and water

HERE COMES THE BRIDE | \$22

- House salad | Romaine, carrots, cucumbers, tomatoes, cheese and croutons
- Sandwich display to include smoked turkey sandwich, roast beef sandwich and grilled portabella wrap
- Twice baked potato salad
- Sliced seasonal fruit

ALL YOU NEED IS LOVE | \$19

- Spinach and artichoke dip with toasted pita points
- Buffalo chicken dip with Bavarian pretzels crostini
- Market vegetable crudité with housemade ranch dip
- S'mores Ravioli

ENHANCEMENTS

- Mimosas, Bloody Marys, Wine* | \$9 each/glass, hosted based on consumption or cash
- Fresh fruit smoothies | \$6 per person

*Bartender required at \$75 per hour per 75 guests

Please let your Marriott Certified Wedding Planner know of any dietary restrictions in advance. All guaranteed guest counts and meal selections are due no later than 5 business days prior to the event date.

All prices subject to taxable 23% service charge and current sales tax.

BEFORE “I DO” PACKAGES

GOING TO THE CHAPEL | \$16

- Rooted Grounds coffee, assorted herbal hot teas, orange, apple and cranberry juices
- Egg white strata with goat cheese, wilted arugula and baby tomato chutney
- Steel cut oatmeal served with cranberries, dried apples, brown sugar, cinnamon and sliced almonds
OR vanilla Greek yogurt parfait with fresh berries, granola, cranberries and local honey
- Sliced fruit | additional \$4 per person

BLUSHING BRIDE | \$22

- House salad | Romaine, carrots, cucumbers, tomatoes, cheese and croutons
- Assorted pinwheels
- Pasta salad
- Sliced seasonal fruit

LAST TASTE OF FREEDOM | \$22

- Classic cheeseburger and grilled chicken sliders with appropriate condiments
- Assorted kettle chips
- Vegetable crudité with ranch dip
- Assorted cookies

ENHANCEMENTS

- Mimosa bar | Orange juice and champagne with champagne flutes | \$7 per person
- Bloody Mary bar | Bloody Mary mix, vodka, celery, limes, green olives, hot sauce | \$8 per person
- Pepsi brand soft drinks | \$3.50 each
- Bottled water | \$3.50 each
- Domestic Beer | \$4 each
- Import Beer | \$5 each

Please let your Marriott Certified Wedding Planner know of any dietary restrictions in advance. All guaranteed guest counts and meal selections are due no later than 5 business days prior to the event date.

All prices subject to taxable 23% service charge and current sales tax.

MORNING AFTER PACKAGES

ALL BREAKFAST OPTIONS INCLUDE:

Rooted Grounds coffee, assorted herbal hot teas, orange, apple and cranberry juices

ON CLOUD 9 | \$12

- White, wheat and cinnamon raisin bread, English muffins and assorted bagels with jellies, butter, cream cheese and local honey
- Seasonal whole fruit

JUST MARRIED BUFFET | \$24

- White, wheat and cinnamon raisin bread, English muffins and assorted bagels with jellies, butter, cream cheese and local honey
- Sliced fresh fruits
- Assorted Dannon yogurt
- Scrambled eggs with shredded cheddar cheese, scallions and salsa on the side
- Roasted bliss potatoes
- Crisp bacon and pork sausage links

MAY WE SUGGEST AN ENHANCEMENT?

- Goopy housemade cinnamon rolls with cream cheese icing | \$38 dozen
- Waffles or French toast | \$3 per person
- Omelets | \$6 per person
- Smoked salmon display | \$3 per person
- Biscuits and gravy | \$3 per person
- Mimosas, Bloody Marys* | \$9 each/glass, hosted based on consumption or cash
- Fresh fruit smoothies | \$6 per person

*Bartender required at \$75 per hour per 75 guests

MORNING AFTER PACKAGES

HAPPILY EVER AFTER BRUNCH BUFFET| \$28

- Rooted Grounds coffee, assorted herbal hot teas, orange, apple and cranberry juices
- Sliced fresh fruit
- Cage-free scrambled eggs

BREADS:

(Select Three)

- Danishes
- Muffins
- Doughnuts
- Biscuits and jellies
- White and wheat toast
- English muffins
- Bagels
- Fresh artisan rolls

ACCOMPANIMENTS:

(Select Two)

- Roasted bliss potatoes
- Sweet potato hash
- Hash brown casserole
- Wild rice
- Mashed potatoes
- Seasonal vegetables
- Cereals and milk
- Oatmeal
- Southern grits
- Biscuits and gravy

PROTEINS:

(Select Three)

- Country ham
- Bacon
- Sausage links
- Canadian bacon
- Spinach and cheese quiche
- Broccoli and cheese quiche
- Grilled chicken asiago
- Roasted pork loin with dijon tarragon sauce
- Turkey sausage
- Turkey bacon

All prices subject to taxable 23% service charge and current sales tax.



OUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **MARRIOTT UNIVERSITY OF DAYTON** 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.**

WELCOME TO THE MARRIOTT AT UNIVERSITY OF DAYTON



Hotel Main Entrance



Standard King Guest Room



Pre-Function Space



The Grand Ballroom



The Tradewinds Pavilion



The Tradewinds Courtyard



CONTRACT AND FINE DETAILS

We are looking forward to hosting your special day! Please review our standard policies and procedures below to ensure the coordination and execution of your wedding goes as seamlessly as possible.

DEPOSITS & PAYMENT ARRANGEMENTS

All functions require a non-refundable \$1,000 deposit. No event is firm until the deposit and signed contracts are received. Payments toward the function are made throughout the planning process following the schedule laid out in the contract. 100% of the function's remaining estimated balance (i.e. cost for food, beverage, audio visual, set up and rental charges are due at the time of the guaranteed guest count.

TASTINGS

Once a contract is signed and a deposit has been collected, it will be our pleasure to set up a time for a private menu tasting. Tasting are typically scheduled 3-4 months prior to the function. We offer a complimentary tasting for up to 6 guests. Additional guests are welcome to attend for an additional \$30 each. Please consult your Marriott Certified Wedding Planner for availability and more information.

FINAL ATTENDANCE GUARANTEES

The guaranteed guest count is due 5 business days prior to your function's execution (typically the Monday prior). Guaranteed guest counts must be received by your Marriott Certified Wedding Planner no later than 12:00pm on the day they are due. After this time, the guaranteed attendance number may not be lowered. If a guarantee is not received, the Hotel will consider your originally expected number of guests to be the guarantee. The guaranteed number is not subject to reduction. All hotel charges will be based off of the guaranteed number or actual number served, which may be greater. If additional guests are added to the event less than 72 hours prior to execution, the additional guests will be subject to a 20% surcharge to account for last minute arrangements. The hotel will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangements.

FOOD & BEVERAGE SERVICE

Outside catering may not be brought onto the hotel's premises, with the exception of wedding cakes, custom desserts and specialty ethnic catering. Catering from the function may not leave the premise of the hotel following the function's execution.

ALCOHOL POLICIES

The hotel is the only licensed authority to sell and serve alcohol on the hotel premises. Therefore, law does not permit alcohol to be brought into the hotel from outside sources. The hotel reserves the right to refuse the removal of any alcoholic beverages brought into the hotel's banquet facilities. The hotel reserves the right to limit alcohol service to any guest at any time. A valid ID is required prior to any alcohol service. Shots are not permitted on any banquet bar function.

SERVICE FEES, TAXES, ALCOHOL POLICIES

A taxable 23% service charge and applicable sales tax will be added to all food, beverage, audio visual service and room rental. Sales tax will be added in accordance with the state of Ohio. All Federal, State and Local laws with regard to food and beverage purchases and consumption are strictly adhered to.

GUEST PARKING

We offer complimentary on-site self-parking for you and your guests' convenience.