



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MARRIOTT TULSA SOUTHERN HILLS®

1902 E 71ST ST S TULSA OK 74136
T 918.493.7000 F 918.523.3523
tulsamarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE MARRIOTT TULSA
SOUTHERN HILLS. 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.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MARRIOTT SOUTHERN HILLS 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.



YOUR REHEARSAL

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



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."



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.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

Wedding Packages

To Add That Touch To Your Memorable Day, Your Marriott Package Includes:

Reception Room Set-up, Dance Floor, Head Table,
Votive Candles, Gift Table, Guest Book Table

Complimentary White or Black Linens for your Cake Table, Gift Table,
Guest Book Table

Special Guestroom Rates for Blocks of Ten or More, Based on Availability

Convenient Complimentary Parking for your Guests

Marriott Reward Points. Ask Us How to Sign Up

Complimentary Enhancements with a Minimum of \$6000 in Food and Beverage:

Special Menu Tasting for up to Four People

Overnight Accommodations for the Bride & Groom (Night of Reception)

Bottle of Champagne and Chocolate Dipped Strawberries for the Bride &
Groom in the Privacy of your Guestroom

Champagne Toast (One per Guest)

Cutting and Serving of the Wedding Cake

Reception

Pricing per person

Silver Reception 22

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with an international selection of cheeses, bread and crackers.

Choice of Two (2) Hors D'oeuvres - Passed or Displayed

Gold Reception 28

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with an international selection of cheeses, bread and crackers.

Choice of Four (4) Hors D'oeuvres - Passed or Displayed

Platinum Reception 32

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with an international selection of cheeses, bread and crackers.

Choice of Six (6) Hors D'oeuvres - Passed or Displayed

Diamond Reception 36

Your package includes the options listed below without a formal meal.

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with an international selection of cheeses, bread and crackers.

Fresh Vegetable Crudités Display

Selected fresh seasonal vegetables served with assorted dips

Choice of Six (6) Hors D'oeuvres - Passed or Displayed

(Prices do not include 8.517% tax and 22% Service Charge)

Hors D'oeuvres Selections- Passed or Displayed

Baby Spinach with Herbed Aioli and Sausage Canapé
Meatballs in a Roasted Garlic and Basil Tomato Sauce

Mini Wellingtons

Spanakopita

Connecticut Scallops wrapped in Bacon

Stuffed Mushrooms

Bay Shrimp and Herbed Aioli on Cucumber Rounds

Petite Quiche Selections

Chicken Kabobs

Roasted Asparagus Wrapped in Prosciutto

Steamed Mussels Barcelona with Saffron Aioli & Tomato Olive Tapenade

Grape Tomatoes, Fresh Mozzarella and Basil on a Skewer

Spinach Artichoke Dip with Toast Points

Classic Onion Dip with House Made Chips

Hummus, Pita Chips and Celery

Fresh Vegetable Crudités with Assorted Dips

Tomato Bruschetta on Crostini

Wings: Thai, BBQ or Screaming Sauces

Peppered Chicken Tenders with Spicy Chipotle Dip

Cheese Quesadillas with Salsa

Thai Peanut Chicken Satay Served with Peanut Sauce

Steak Chilito Skewers

Lobster Empanadas with Smoky Lime Dip

Petite Spare Ribs with Bourbon Glaze

Panang Shrimp

Peking Duck Rolls

Bacon Wrapped Shrimp Citrus Aioli

Szechuan Beef Spring Rolls

Bacon Cheeseburger Sliders

Antipasto Kabobs

Salad Selections

*Plated meals choose one salad, Buffet meals
choose two*

Market Green Salad

Spring mix, shaved onion, grape tomato, and
cucumber

Signature Spinach Salad

Strawberries, walnuts, almonds, bleu cheese and
chocolate balsamic

Caesar Salad

Crisp romaine hearts with croutons and shaved
parmesan cheese and tangy house dressing

Boston Bibb Salad

Bibb Lettuce, bleu cheese, tomatoes, bacon and
a poppy seed dressing

Mozzarella and Tomato salad

Fresh mozzarella, plum tomatoes and fresh basil

Cucumber and Red Onion Salad

Plated Entrée Selections

Pricing per person

served with seasonal vegetable, potato or rice and rustic assorted rolls

Chicken Marsala 30

wild mushroom sauce and herbed risotto and seasonal vegetable

French Breast of Chicken 30

caramelized onions and minted peas red and white quinoa and brown butter broccolini

Seared Salmon 32

coconut cream sauce with balsamic rice pilaf and seasonal vegetable

Mustard Crusted Pork Loin 30

wild mushroom risotto, seared french beans, and ancho glaze

NY strip 10 oz 36

horse radish crusted with sun dried tomato, cous cous, spaghetti squash in brown butter

Rack of Pork 35

sautéed apples and onions, roasted vegetable cous cous , haricot vert and Frangelico cream

Filet of Beef 40

A 7oz choice filet with cabernet reduction, sautéed french beans and peruvian potatoes

Smoked Duck and Spiced Pear 42

cherry wood smoked with poached pear, saffron risotto, mixed vegetables and cabernet reduction

Rack of Lamb 45

roasted purple potatoes, minted peas and caramelized onions with rich brown sauce

Sirloin and Chicken Chasseur 38

rich hunter sauce and roasted potatoes with and steamed asparagus

Petite Filet Mignon and Seared Salmon 45

light dill and lemon cream sauce with seasonal vegetable and herb-tomato cous cous

Filet of Beef with Sugar Cane Shrimp 45

butternut squash risotto with garlic green beans and coconut cream

*Vegetarian, vegan, gluten-free, and other special plates available upon request
(Prices do not include 8.517% tax and 22% Service Charge)*

Buffet Entrée Selections

Choice of 2 Entrée's for \$40 per person or 3 Entrée's for \$45 per person

Chicken Piccata

with lemon caper sauce

Steak Diane

with wild mushroom brown sauce

Sliced smoked Sirloin

with roasted shallot sauce

Seared Salmon

with dill cream sauce

Roasted Tilapia

with citrus sauce

Mustard Crusted Pork Loin

with ancho glaze

Pasta Primavera

with fresh vegetables and pesto sauce

NY Strip 5 oz

with roasted shallot brown sauce

Pistachio Crusted Pork Loin

and lemon cream sauce

Cherry Wood Smoked Prime Rib

with jus au natural

Apple Wood Smoked Chicken Forrestier

with roasted vegetable garnish

Choice of One (1) Vegetable

Seasonal vegetable, asparagus, french green beans, or broccoli and cauliflower with baby carrots

Choice of One (1) Starch

Garlic whipped potatoes, Herb-Tomato couscous, Vermicelli rice pilaf or roasted potatoes

Stations

(each station requires a minimum of 50 people)
Pricing per person

These stations are designed as an addition to a standard buffet or plated meal. If not in addition to a meal, these stations will work in conjunction with each other and 3 minimum stations are required. An attendant fee of 100 per station is applicable.

Pasta Bar 10

Rigatoni Three Ways: Carbonara or Mushrooms, Spinach, Tomatoes, and Parmesan or Tomato- Short Rib Ragout

Martini Mashed Potato Bar 12

Build Your Own Mashers with Sautéed Mushrooms, Caramelized Onions, Cheddar Cheese, Chives, Bacon, Butter and Sour Cream

Macaroni Bar 12

Build Your Own Macaroni with Choice of Macaroni with Cheese Sauce, Plain Macaroni with Butter Sauce and Macaroni with Alfredo Sauce with Topping Choices of Bleu Cheese Crumbles, Crispy Pancetta, Basil Pesto, Diced Ham, Sundried Tomatoes, Parmesan Cheese, Artichokes and Sautéed Mushrooms

French Fry Bar 12

Waffle Fries, Homestyle Fries, Shoestring Fries and Sweet Potato Fries Served with Ketchup, Honey Mustard, Garlic Aioli, BBQ Sauce, Ranch Dressing, Pesto Mayo and Cheese Sauce

Taco Bar 15

Beef and Chicken with Soft Tortillas and Taco Shells with Shredded Cheese, Lettuce, Diced Tomatoes, Beans, Onions, Sour Cream, Pico de Gallo, Guacamole and Fresh Salsa

Chilled Seafood Bar Market Price

Jumbo Gulf Shrimp, Fresh Shucked Oysters, Snow Crab Claws, and Alaskan King Crab Legs per 100 Pieces on Ice with Lemons, Remoulade and Cocktail Sauce

Avocado Bar 12

Build Your Own Fresh Guacamole with Roasted Tomato, Cilantro, Cheese, Black Beans, Pico de Gallo, Bacon, Green Chiles, Charred Corn, Tobasco, and Tortilla Chips

Late-Night Breakfast Bar 15

Build Your Own Omelet Station: Sautéed Mushrooms, Caramelized Onions, Cheddar Cheese, Chives, Bacon, Ham, Jalapenos, Chopped Tomatoes and Black Olives. Mini Chicken and Waffles, Donut Holes, Mini Bagels and Cream Cheese, Mini Sausage, Egg and Cheese Breakfast Burritos

Carving Stations

(all stations serve 30)

an attendant fee of 100 per station is applicable

Carved Turkey Breast 230

Turkey Breast, Oven Roasted with Dijon Mustard, Cranberry Aioli and Rolls

Carved Smoked Strip Loin 350

Choice Strip Loin, Smoked In-House with Our Own Special Rub, Thinly Sliced with Horseradish Cream, Herb Demi and Rolls

Carved Pork Loin 300

Roast Pork Loin with Calvados Cream and Fire Roasted Apples and Rolls

Carved Beef Tenderloin 475

Expertly Seasoned, Roasted Tenderloin of Choice Beef, Served with Silver Dollar Rolls

Carved Ham 325

Pineapple and Honey Glazed Bone in Ham with a Pineapple Glaze and Rolls

Dessert Stations

Pricing per person

Mini Dessert Bar 12

An Enticing Array of Bite Sized Cakes, Truffles and Chocolate Covered Strawberries

Froyo Bar 12

Vanilla Frozen Yogurt with Sweet Sauces and Bananas, Chopped Nuts, Sprinkles, Crushed Cookies, Candies and Whipped Cream

Candy Bar 10

Build Your Own Candy Bag to Include: M&Ms, Skittles, Kisses, Rock Candy, Lollipops, Jolly Ranchers, Rolos, Gummy Bears, Reese's Pieces, Gumballs, Jelly Beans

Cupcake Bar 12

Garnish Your Own Cupcake
Chocolate, Vanilla, or Red Velvet Cupcake with Icing and Toppings to include: Sprinkles, Chocolate and Caramel Chips, Coconut Shavings, Cookie Crumbles, Cherries, Chocolate and Caramel Sauce

Host Bar

Pricing per drink

Cordials 7.50 Bailey's Irish Cream, Courvoisier V.S., Grand Marnier, Amaretto Di Saronno and Kahlua

Top Shelf 7.50 Chivas Scotch, Wild Turkey Bourbon, Grey Goose Vodka, Sauza Gold Tequila, Tanqueray Gin, Parrot Bay Rum and Crown Royal Blended Whiskey

Premium 6.75 Dewar's Scotch, Jack Daniel's Bourbon, Absolut Vodka, Jose Cuervo Gold Tequila, Beefeaters Gin, Captain Morgan's Spice Rum and Canadian Club Blended Whiskey

House 5.75 Old Smuggler Scotch, Bellow's Bourbon, Bellow's Vodka, Montezuma Tequila, Bellow's Gin, Castillo Rum and Seagram's 7 Blended Whiskey

House Wine 5.25 Walnut Crest Chardonnay, Merlot, Cabernet Sauvignon and Laterre White Zinfandel

Imported Beer 4.75 Corona, Samuel Adams, Shiner Bock and Boulevard

Domestic Beer 4.25 Budweiser, Bud Light, Coors Light and Miller Lite

Bottled Water 3

Soft Drinks 3

Cash Bar

Pricing per drink

Cordials 9 Bailey's Irish Cream, Courvoisier V.S., Grand Marnier, Amaretto Di Saronno and Kahlua

Top Shelf 9 Chivas Scotch, Wild Turkey Bourbon, Grey Goose Vodka, Sauza Gold Tequila, Tanqueray Gin, Parrot Bay Rum and Crown Royal Blended Whiskey

Premium 8 Dewar's Scotch, Jack Daniel's Bourbon, Absolut Vodka, Jose Cuervo Gold Tequila, Beefeaters Gin, Captain Morgan's Spice Rum and Canadian Club Blended Whiskey

House 7 Old Smuggler Scotch, Bellow's Bourbon, Bellow's Vodka, Montezuma Tequila, Bellow's Gin, Castillo Rum and Seagram's 7 Blended Whiskey

House Wine 7 Walnut Crest Chardonnay, Merlot, Cabernet Sauvignon and Laterre White Zinfandel

Imported Beer 6 Corona, Samuel Adams, Shiner Bock and Boulevard

Domestic Beer 5 Budweiser, Bud Light, Coors Light and Miller Lite

Bottled Water 3

Soft Drinks 3

Bar Prices Do Not Include Applicable Taxes and Service Charge
Bartender Fee | 50 per Bar for 2 hours. 25 per Hour After
Bartender Fee is Waived if Bar exceeds \$500 per Bar in Beverage Sales
Not Including Tax and Service Charge

White Wines

Pricing per bottle

- Chardonnay Laterre **29**
- BV Century Cellars **49**
- Interesting Whites Beringer White Zinfandel **27**
- Chateau St. Michelle Johannesburg Riesling **29**
- Stone Cellars Pinot Grigio **27**
- Champagne Mionetto Organic Prosecco **37**
- Numm Napa Brut Prestige **49**
- Dom Perignon **269**

Red Wines

Pricing per bottle

- Merlot BV Century Cellars **34**
- St Francis Vineyards **59**
- Cabernet Sauvignon Robert Mondavi **44**
- Penfold's "Bin 407" **75**
- Jordan **99**
- Interesting Reds Rosemount Estate Shiraz **39**

Additional Beverage Selections

Pricing per gallon

- Champagne Punch **40**
- Margarita Punch **50**
- Rum Runch **50**

Specialty Cocktail created just for your event!

Specialty Bars

Pricing per person

Starbucks Bar 20

Kahlua, Baileys, Patron XO, Flavored Syrups, Chocolate Shavings, with Vanilla, Whipped Cream, Cinnamon, or Chocolate Toppings

Margarita Bar 20

Choose from Several Flavors of Frozen and on the Rocks: Lime, Strawberry, Raspberry, Mango, Cranberry, and Watermelon

Martini Bar 20

Gin or Vodka Martini with Fruit, Olives, Cucumber, Fruit Juices and Cordials

Sangria Bar 20

Red and White Wine Sangria with Light Rum and Fruit Juices with Fruit Garnishes

Champagne Bar 20

Champagne with Fruit Juices and Frozen Fruit Skewers

Tequila Tasting 20

Samplings of Four Varieties of Tequila: Patron, Sauza Gold, Jose Cuervo Gold, and Montezuma

(Limit 1 per person)

Whiskey Tasting 20

Samplings of Four Varieties of Whiskey: Crown Royal, Canadian Club, Seagram's 7, Jack Daniel's

(Limit 1 per person)

Specialty Cocktail created just for your event!

Bar Prices Do Not Include Applicable Taxes and Service Charge
Bartender Fee | 50 per Bar for 2 hours. 25 per Hour After

Audio/Visual Services

LED Uplight Packages

LED color fixtures arranged in room, and/or in prefunction area
All power cabling included

Headtable/Stage Lighting Package

Leko fixtures, dimmers, controller
All signal and power cabling included

Video/Slideshow Projection Packages

Projector, projection screen, powered speaker(s) or audio connection to house sound system
Laptop or DVD player as needed
All signal and power cabling included

Video/Slideshow Monitor Packages

Flat-screen monitor, projection screen, powered speaker(s) or audio connection to house sound system
Laptop or DVD player as needed
All signal and power cabling included

Sound System Packages

1 to 4 powered speakers with stands in room, and/or in prefunction area
Audio mixer
(Quantity of speakers/stands and appropriate audio mixer will be customized for the event space)
All signal and power cabling included

All audiovisual rentals include a 22% service charge and sales tax of 8.517%

Audio/Visual Services

Audio Packages

1 to 4 powered speakers with stands in room, and/or in prefunction area

Audio mixer

Wireless microphone

(Quantity of speakers/stands and appropriate audio mixer will be customized for the event space)

All signal and power cabling included

Backdrop for Uplights, Headtable/Stage, Photography

Pipe and black velour drape, 9'6" minimum to 16' maximum height, customizable width, ideal for background for LED uplights, backdrop for headtable/stage, and for photography

All audiovisual rentals include a 22% service charge and sales tax of 8.517%

PARKING

Complimentary open-air parking for all guests

GUEST COUNT

Guaranteed guest count is due three days prior to event start date

PREFERRED VENDORS

PHOTOGRAPHERS

Storybook Wedding Photography

storybookok.us/

918-282-6887

Epic Photography

epicphototulsa.com

918-794-2659

Chris Humphrey

chrishumpheryphotographer.com

918-625-4630

Jennifer Edwards

jenniferedwardsphotography.com

918-943-6353

DJS & MUSICIANS

DJ Connection

djconnectiontulsa.com

918-481-2010

Zach Downing Entertainment

zachdowning.com

918-382-7278

EVENT RENTALS

Party Pro

partyprorents.com

918-622-8102

ABCO

abcoparty.com

918-583-6557

SERVICE CHARGE & SALES TAX

All food and beverage includes a 22% service charge and sales tax of 8.517%

MENU TASTING

Complimentary menu tasting for up to 6 people after the contract has been signed

FLOWERS

The Garden Trug

thegardentrug.com

918-528-3828

Mary Murray's Flowers

marymurraysflowers.com/weddings

918-986-1347

Stems of Utica Square

tulsaflorist.net

918-742-1410

BAKERIES

Merritt's Bakery

merrittsbakery.com

918-296-9000

Sweet Tooth

sweettoothrewards.com

918-712-8785

MAKEUP & HAIR

Ross Edward Salon

rossedward.com

918-584-0337

SPA

Spa Southern Hills

new.spasouthernhills.net

918-493-2646