



## Wedding Packages

All of our packages include the following:

An Invitation to the Grand Tasting

A Bridal Room upon Arrival with Complimentary Champagne and Hors d'Oeuvres to Enjoy with Your Wedding Party

Imported and Domestic Cheese Montage with Sliced Fresh Fruit, and a Vegetable Crudités, for Your Cocktail Hour

Champagne, White Wine, or Sparkling Cider Toast

Coffee Service

Chocolate Truffles

Candle Light Centerpieces, Fichus Trees

Your Choice of White or Ivory Floor Length Linens

Chair Covers & Sashes in a Variety of Colors

Marriott Wedding Organizer

15% Discount on a Thursday or Friday Rehearsal Dinner

Professional Consultation Regarding Arrangements for Your Ceremony

Airport Shuttle Service

We Are Happy to Create a Personalized Package  
for Your Dream Wedding



## Premier Package

Salad Selections – Choice of one, such as

Baby Greens, Grape Tomatoes, and English Cucumbers, Red-Wine Vinaigrette

Tossed Caesar Salad

Entrée Selections – Choice of three, such as

Sautéed Chicken Breast, Maple Dijon Cream

Seared Chicken Breast, Wild Mushrooms & Madeira Demi Glace

Pan Seared Atlantic Salmon, Orange-Tarragon Buerre-Blanc

Grilled Top Sirloin, Sherry Mushroom Sauce

Hand Rolled Vegetable Lasagna, Marinara Sauce

Dessert

Two Chocolate Covered Strawberries

Served With Each Piece of Your Wedding Cake

Prices are Per Person and Subject to a 20% Taxable

Service Charge & 7% State Tax

## Elite Package



Host Bar with Premium Brands for One Hour

Champagne Toast with Raspberries

Butler Passed Hors d'Oeuvres – Choice of three, such as

Bite Size Chicken Cordon Bleu

Mini Quiche Assortment

Vegetable Spring Rolls

Blue Cheese Puff Pastry

Crab Rangoons

Salad Selections – Choice of one, such as

Boston Bibb, Candied Walnuts, Dried Fruit & Raspberry Vinaigrette

Spinach, Fresh Sliced Strawberries, Feta Cheese & White Balsamic

Entrée Selections – Choice of three, such as

Venetian Chicken, Sun-Dried Tomatoes, Proscuitto, Basil Cheese Sauce

Boursin & Broccoli Filled Chicken Breast on Marinara

Parmesan-Encrusted Swordfish in Herb Butter

Mediterranean Purse, Cous Cous, Roasted Vegetables, Asiago Cheese,  
Wrapped in Wheat Dough

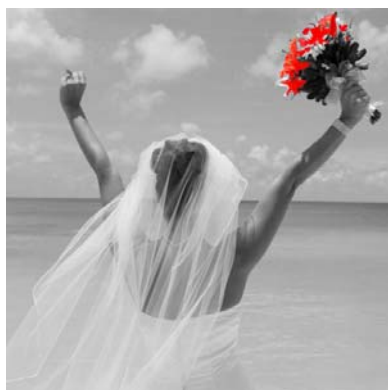
Dessert

Assorted Pastries & Petit Fours Served to Each Table

Prices are Per Person and Subject to a 20% Taxable

Service Charge & 7% State Tax





## Platinum Package

Elegant Overlays, French Style Service, Champagne Toast with Raspberries, Host Bar with Top Shelf Brands for One Hour and Wine Service with Dinner, Viennese Dessert Station and an Elegant Ice Carving

Butler Passed Hors d'Oeuvres – Choice of three, such as

Lobster Mango Curry Crisp

Oyster Shooters

Fig & Goat Cheese Flatbread

Mini Beef Wellington

Pepper Seared Tuna on Wonton Crisp

Chilled Red Bliss Potatoes, Caviar & Sour Cream

Stationed Hors d'Oeuvres – Choice of one, such as

Sushi Station

Antipasto Display

Mashed Potato Bar

Shrimp Scampi Sauté

Platinum Package Continued on Following Page...

Prices are Per Person and Subject to a 20% Taxable Service Charge & 7% State Tax



## Platinum Package Continued

Salad Selections – Choice of one, such as

Crab Cake on Baby Field Greens, Roasted Shallots, Pancetta, Basil Aioli

Seared Scallop Salad, Arugula & Pear, Honey Balsamic

Grilled Sliced Pork, Spinach & Blood Orange Salad, Star Anise Vinaigrette

Intermezzo – Fruit Sorbet

Entrée Selections – Choice of three, such as

Tarragon Cognac Glazed French Cut Chicken, Lobster & Fresh Pea Risotto

Garlic Studded Chicken & Basil, Prosciutto Wrapped Shrimp, Lemon Caper Sauce

Sage Encrusted Halibut, Carrot & Olive Demi Glace

Grilled Filet Mignon & Ratatouille, Pinot Noir Reduction

Petit Filet Mignon & Lobster Tail, Rock Shrimp & Rosemary Brown Butter

Viennese Dessert Station

Chocolate Éclairs, Napoleons, Cream Puffs, Fruit Tarts, Chocolate Covered Strawberries

Prices are Per Person and Subject to a 20% Taxable

Service Charge & 7% State Tax

## Chef's Hot Hors d'Oeuvres

Stationed in Chaffing Dishes on an Elaborate Buffet or Butler Passed on Silver Trays by our Staff



Lobster & Mango Curry Crisp  
Mini Beef Wellington  
Risotto Crab Cakes with Pesto Aioli  
Fig & Goat Cheese Flatbread  
Coconut Shrimp  
Scallops Wrapped in Bacon  
Spanikopita  
Caramelized Onion Profiteroles  
Mushroom Caps Stuffed with Seasoned Crab Mix  
Mushroom Caps Stuffed with Spinach & Feta Cheese  
Smoked Salmon and Cucumber Flatbread  
Szechuan Short Rib on Wonton  
Tuscan White Bean Crisp  
Andouille Sausage en Croute  
Sesame Chicken Fingers  
Crab Rangoons  
Chinese Eggplant Triangles  
Assorted Mini Quiche  
Buffalo Chicken Flauta  
Fried Mac & Cheese  
Mini Spring Rolls with Duck Sauce  
Mini Chicken Cordon Bleu  
Risotto Arancini



All Prices are Per 100 Pieces and Subject to a 20% Taxable Service Charge & 7% State Tax

## Chef's Cold Canapés

Stationed on an Elaborate Buffet or Butler Passed on Silver Trays

Individual Shrimp Cocktail on Tapas Spoon  
Oyster Shooters in Spicy Tomato Juice  
Sliced Cucumber with Crabmeat & Boursin  
Pepper Seared Tuna on Wonton Crisp  
Belgian Endive with Lobster Salad  
Skewers of Grape Tomato, Fresh  
Mozzarella, & Basil Leaf  
Boursin Cheese with Walnuts & Dried Apricot  
Smoked Salmon Pinwheels on Marble  
Rye Toast Points  
Crostini with Olive Tapenade & Roasted Peppers  
Ice Grapes

Prices are Per 100 Pieces and Subject to a 20% Taxable  
Service Charge & 7% State Tax

Iced Jumbo Shrimp, Lemon Wedges, Cocktail Sauce

Shucked Spiny Creek Oysters

Cracked Cocktail Crab Claws





## Hosted Bar & Cash Bar Services

The Marriott at Sable Oaks has a variety of beverage selections for your dream wedding including premium, top shelf, bottled beer, as well as a wide selection of non alcoholic drinks and mineral waters.

Hosted or cash bars are available for a maximum of five hours.

## Selected Wine List

### White Wines

Canyon Road Chardonnay  
Ecco Domani Pinot Grigio  
Sebastiani Chardonnay

### Blush Wines

Canyon Road White Zinfandel

### Red Wines

Canyon Road Merlot  
Canyon Road Cabernet Sauvignon  
Mirassou Pinot Noir  
Sebastiani Pinot Noir  
Sebastiani Merlot

### Sparkling Wines

Wycliff  
Domaine Chandon  
Moët & Chandon White Star



## Enhancements

Raw Bars

Sushi Station

Mashed Potato Bar

Appetizer Course

Wine Service with Dinner

Open Bar for Five Hours

Martini Bar with over Eight Different Flavors

Elegant Ice Carvings Created by our Executive Chef

Gourmet Desserts to include Chocolate Hearts filled with Berries & Grand Marnier, Viennese Dessert Station and Continental Coffee Station with Chocolate Dipped Spoons

A Variety of Covers & Overlays in Different Styles and Colors

## The Following Morning

All Breakfast Buffets Include Whole Fresh Fruit Centerpieces, Freshly Brewed Coffee, Decaffeinated Coffee, Our Premium Selection of Teas and Chilled Fruit Juices

### Morning Sunrise

Cereals & Fruit Yogurts, Fresh Cut Melons & Seasonal Berries, Freshly Baked Muffins, Pastries, and Flaky Croissants, Assorted Bagels & Cream Cheese, Scrambled Eggs, Bacon & Sausage, Grilled Red Bliss Potatoes

### Fresh Start

Fresh Cut Melons & Seasonal Berries, Hot Oatmeal, Soft Brown Sugar, Cinnamon, and Raisins, Scrambled Egg Beaters, Assorted Bagels & Cream Cheese, Individual Fruit Yogurts & Crunchy Granola Topping

### The Fond Farewell

Freshly Cut Melons & Seasonal Berries, Whipped Cream & Honey Yogurt, Hot Oatmeal, Brown Sugar, Cinnamon and Raisins, Fruit Yogurt, Crunchy Granola & Dried Fruit, Blueberry Pancakes with Warm Maple Syrup, Scrambled Eggs with Mushrooms, Onions, Spinach and Cheese, Ham Steaks, Thick Cut Bacon & Sausage, Grilled Red Bliss Potatoes

### Enhancement of Smoked Salmon Display

(Groups under 25 people will be charged a buffet fee)

Prices are per person and subject to a 20% taxable service charge & 7% State Tax





## Catering Minimum

The Marriott requires a minimum of \$10,000.00 in Catering for the Grand Ballroom and \$6,000.00 for the Casco Bay Room on a Saturday in peak season. A minimum attendance must be guaranteed three business days prior to the function.

## Deposits and Payments

An initial, non-refundable deposit of \$1,000.00 will be required to hold your preferred date on a definite basis. Two weeks prior, 75% of the estimated balance is due and then the remaining balance will be due three days prior to your event.

## An Additional Fee

Of \$400.00 will be charged for each hour after the pre-designated, five hour reception. A labor fee of \$30.00 each will be charged when any of the following is required for an event: Carver, Station Attendant, Cocktail Server. A \$45.00 Bartender Fee will be incurred for any group under 35 people who require a cash bar. A \$45.00 Buffet Fee will be charged when the guaranteed attendance for a buffet is under 25 guests.



## Custom Designed Menus

Are available in consultation with the Executive Chef and Catering Sales Manager. The enclosed menus represent a sampling of our culinary offerings and have been designed to compliment wedding celebrations. Many menu alternatives are available to satisfy a wide variety of tastes. We are also happy to accommodate two menu options with the higher priced entrée being reflected.

## Removal of Food & Beverage

From the Portland Marriott's function rooms will not be permitted, nor will the Marriott allow food and beverage from other sources to be provided and/or served in the function rooms.

## Decorations

Staging, exhibits, etc. must be in compliance with safety codes established by the South Portland Fire Marshall and the Portland Marriott Hotel. The Hotel discourages the affixing of materials to walls and ceilings, and absolutely no open candle flames are allowed.

## Pricing

For food, beverage, and audio visual equipment rental is subject to changes and does not include the 20% service charge. A 7% State Tax will be added to all food and beverage. A 5.5% tax will be added to all audio visual equipment rental. The 20% service charge is subject to a 7% State Tax.