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# WEDDING MENUS

Marriott Peoria Pere Marquette



Peoria Marriott Pere Marquette

501 Main Street, Peoria, Illinois, 61602, USA

309.637.6500

[marriott.com/piamc](https://marriott.com/piamc)



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## INCLUDED IN ALL WEDDING PACKAGES

- Four Hour Hosted Bar - Beer | Wine | Soft Drinks | Bottled Water
- Cocktail Reception with Passed Hors D'oeuvres
- Dinner including choice of Salad | Entrée | Fresh Vegetables | Starch | Rolls
- Cake Cutting
- Table Centerpieces: Votive Candles
- White or Ivory Table Linen
- Complimentary Overnight Accommodations for the Bride & Groom on the night of the wedding reception
- Discounted Group Rate on Sleeping Rooms for Wedding Guests
- Complimentary Menu Tasting for Bride and Groom plus tow (2) additional guests

### **Upgrade Options:**

+\$2.50 per person for Vegetables from the Marquette Platinum List

+\$2.00 per person for Starch from the the Marquette Platinum List

# MARQUETTE PLATINUM PACKAGE

\$140 per person

Four Hour Hosted Top Shelf Brand Liquors | Domestic & Imported Bottled Beer | Soft Drinks | Bottled Water

International Cheese and Charcuterie Display

Chef's Choice of Assorted Dressed Meats and Cheeses | Fresh Fruit | Vegetable Crudites | Crackers

**Choice of Four Passed Hors D'oeuvres [All hor d'oeuvres from Peoria Premium & Marquette Diamond available plus:]**

*Bacon Wrapped Scallop | Peking Duck Spring Roll | Cozy Shrimp | Bruschetta with Olive Tapenade and Goat Cheese | Thai Tuna Tartare on Wonton | Smoked Salmon with Cream Cheese on Rye | Jumbo Shrimp Cocktail | Duck Pate on Cocktail Rye with Caper and Onion | Mini Crab Salad Profiterole*

Champagne Toast

Unlimited House Wine Service with Dinner

Rolls & Butter

## **Choice of One Salad**

Arugula Salad (Arugula, Dried Apricots, Praline Pecans, and Mustard Vinaigrette) | Caprese Salad with Balsamic Reduction | champagne Pear Salad (Spring Mix, Champagne Poached Pears, Candied Walnuts, Fresh Edible Flowers, Hibiscus and Vanilla Vinaigrette)

## **Up to Three Chociced of Single Entree or One choice of Duet Entree**

*Singles: Seared Salmon Filet with Lemon Beurre Blanc | French Cut Chicken Breast with Pan Jus or Herb Creme | Grilled Pork Chop in Cranberry Demi-Glace* **OR Choice of One Duet Entree:** *Petite Filet Mignon & Lobster Tail with Drawn Butter | Petite Filet Mignon & Grilled Swordfish with Caper & Cream Sauce | Petite Filet Mignon & Grilled Pork Chop with Cranberry Demi-Glace*

## **Choice of One Vegetable**

Green Beans Almondine | Honeyed Carrots | Green Peas | Asparagus | Roasted Brussels Sprouts

## **Choice of One Starch**

Herb Crusted New Potatoes | Roasted Tomato Risotto | Gnocchi with Herbs & Butter | Dauphinoise Potatoes

\* Vegetarian Option(s) Available

Continental Coffee station & Assorted Teas

\$130 per person Four Hour Hosted Beer | Wine

# MARQUETTE DIAMOND PACKAGE

\$115 per person

Four Hour Hosted Premium Brand Bar | Beer | Wine | Soft Drinks | Bottled Water

Chef's Choice of Cheese | Fresh Fruit | Vegetable Crudites

**Choice of Four Passed Hors D'oeuvres [Platinum level hors d'oeuvres +\$2pp, all hors d'oeuvres from Peoria Premium available plus:]**

*Siracha Beef Skewer | Szechuan Beef Skewer | Tandoori Chicken Kebob | Veggie Spring Roll | Tomato Bruschetta | Buffalo Chicken Spring Roll | Stuffed Grape Leaves | Bacon Wrapped Dates | BBQ Pork Biscuit*

Champagne Toast

Unlimited House Wine Service with Dinner

Rolls & Butter

**Choice of One Salad**

House Salad | Spinach Salad | Caesar Salad | Quinoa Salad

**Up to Three Choices of Single Entree or One Choice of Duet Entree**

*Singles: Seared Salmon Filet with Lemon Beurre Blanc | French Cut Chicken Breast with Pan Jus or Herb Creme | Grilled Pork Chop in Cranberry Demi-Glace OR Duet Entree: Petite Filet Mignon & French Cut Chicken Breast with Herb Crème*

**Choice of One Vegetable**

Green Beans Almondine | Honeyed Carrots | Green Peas | Steamed Broccoli

**Choice of One Starch**

Garlic Mashed Potatoes | Herb Roasted New Potatoes | Wild Rice Pilaf

\* Vegetarian Option(s) Available

Continental Coffee Station & Assorted Teas

\$105 per person four hour hosted beer/wine



# PEORIA PREMIUM PACKAGE

\$85 per person

Four Hour Hosted Premium Brand Bar | Beer | Wine | Soft Drinks | Bottled Water

**Choice of Three Passed Hors D'oeuvres [Diamond level hors d'oeuvres +\$1pp, Platinum level +\$2pp]**

*Chicken Potsticker | Pork Potsticker | Bacon Wrapped Dates | Chili Lime Chicken Skewer | Fig and Goat Cheese*

*Flatbread | Stuffed Mushroom Florentine | Buffalo Chicken Spring Roll | Mini Assorted Quiche | Punjabi Vegetable*

*Samosa | BBQ Pork Bao Bun*

champagne Toast

Unlimited House Wine Service with Dinner

Rolls & Butter

**Choice of One Salad**

House Salad | Spinach Salad | Caesar Salad

**Choice of One Entree**

Seared Salmon Filet with Lemon Beurre Blanc | French Cut Chicken Breast with Pan Jus or Herb Crème | Grilled Pork Chop in

Cranberry Demi-Glace

**Choice of One Vegetable**

Green Beans Almondine | Honeyed Carrots | Green Peas

**Choice of One Starch**

Garlic Mashed Potatoes | Herb Crusted New Potatoes | Wild Rice Pilaf

\* Vegetarian Option(s) Available

Continental Coffee Service & Assorted Teas

*\$75 per person Four Hours Hosted Beer | Wine*

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# ITALIAN DINNER BUFFET

\$90 per person

Four Hour Hosted Premium Brand Bar | Beer | Wine | Soft Drinks | Bottle Water

**Choice of Three Passed Hors D'oeuvres**

*Chicken Pot Sticker | Pork Potsticker | Bacon Wrapped Dates | Chili Lime Chicken Skewer | Fig and Goat Cheese*

*Flatbread | Stuffed Mushroom Florentine | Buffalo Chicken Spring Roll | Mini Assorted Quiche | Punjabi Vegetable*

*Samosa | BBQ Pork Bao Bun*

Calzone

Champagne Toast

Unlimited House Wine Service with Dinner

Tossed Salad

Seasonal Antipasto Display

Fresh Baked Focaccia

Tortellini with Grilled Chicken and Alfredo Sauce

Rigatoni Bolognese

Linguine with Clams in White Wine Sauce

Sausage and Peppers over Polenta

Roasted Eggplant and Tomato with Fresh Herbs

Parmesan Crusted Zucchini

Continental Coffee Station & Assorted Teas

*\$80 per person Four Hour Hosted Beer | Wine*

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# MIDWEST DINNER BUFFET

\$90 per person

Four Hour Hosted Premium Brand Bar | Beer | Wine | Soft Drinks | Bottled Water

## **Choice of Three Passed Hors D'oeuvres**

*Chicken Pot Sticker | Pork Potsticker | Bacon Wrapped Dates | chili Lime Chicken Skewer | Fig and Goat cheese*

*Flatbread | Stuffed Mushroom Florentine | Buffalo Chicken Spring Roll | Mini Assorted Quiche | Punjabi Vegetable*

*Samosa | BBQ Pork Bao Bun*

Champagne Toast

Unlimited House Wine Service with Dinner

Rolls & Butter

## **Choice of Three Salad(s)**

*House Salad | Caesar Salad | Cole Slaw | Broccoli Slaw | Potato Salad | Macaroni Salad | Pasta Salad | Waldorf Salad |*

*Ambrosia Salad | Fruit Salad*

## **Choice of Three Buffet Entrees**

*Beef Pot Roast | Grilled Chicken with Creme Sauce | Stuffed Chicken Breast with Cheesy Mornay Sauce | Roasted Pork Loin |*

*Baked Salmon | Fried Chicken | Roasted Turkey Breast | Grilled Prime Grade Strip Steak (add \$5)*

## **Choice of Two Vegetable**

*Green Beans Almondine | Cut Corn on the Cob | Honeyed Carrots | Green Peas | Steamed Broccoli | roasted Brussel Sprouts |*

*Green Bean Casserole (add \$1 pp)*

## **Choice of Two Starch**

*Mashed Potatoes & Gravy | Herb Crusted new Potatoes | Wild Rice Pilaf | Roasted Tomato Risotto | Gnocchi with Herbs & Butter*

*| Cheesy Pototo Casserole (add \$1 pp) | Rice and Broccoli Casserole (add \$1 pp)*

Continental Coffee Station & Assorted Teas

\$80 per person Four Hour Hosted Beer | Wine

# WEDDING ESSENTIALS PACKAGE

\$55 per person

One Bartender offering services with Cash Premium Alcohol | Beer | House Wines for a Four Hour Bar

## **Choice of Three Passed Hors D'oeuvres**

*Chicken Pot Sticker | Pork Potsticker | Bacon Wrapped Dates | Chili Lime Chicken | Fig and Goat Cheese Flatbread | Stuffed Mushroom Florentine | Buffalo Chicken Spring Rolls | Mini Assorted Quiche | Punjabi Vegetable Samosa | BBQ Pork Bao Bun*

## **Choice of One Salad**

*House Salad | Spinach Salad | Caesar Salad*

## **Choice of One Entree**

*Seated Salmon Filet with Lemon Beurre Blanc | French Cut Chicken Breast with Pan Jus or Herb Creme*

## **Choice of One Vegetable**

Green Beans Almondine | Honeyed Carrots | Green Peas

## **Choice of One Starch**

Garlic Mashed Potatoes | Herb Crusted new Potatoes | Wild Rice Pilaf

\* Vegetarian Option(s) Available

Continental Coffee Service & Assorted Teas

## **Included in Wedding Package**

- Cocktail Reception with Passed Hors D'oeuvres
- Dinner including choice of Salad | Entree | Fresh Vegetable | Starch | Rolls
- Cake Cutting
- Table Centerpieces: Votive Candles
- White or Ivory Table Linen
- Complimentary Overnight Accommodations for the Bride & Groom on the night of the wedding reception
- Discounted Group Rate for Sleeping Rooms for Wedding Guests
- Complimentary Menu Tasting for Bride and Groom

Enhance your Special Day: Champagne Toast - add \$2.00 | Unlimited House Wine Service with Dinner - add \$5.00 per person





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## LATE NIGHT SNACK

\$5 per person - Choice of One  
\$10 per person - Choice of Three

*Miniature Sliders with Cheese | Chicken Fingers Honey Mustard Dipping Sauce | French Toast Sticks and Jimmy Dean Sandwiches | Warm Pretzels with Beer Cheese Sauce & Gourmet Mustard | Pizzas | Build Your Own Nachos (Ground Beef, Lettuce, Cheese, Sour Cream, Salsa, Cheese, Jalapenos)*



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## HOSTED BAR OPTIONS

### **Premium Brand Liquors (\$34 per person, 4 hours)**

Beer | House Wine | Tito's Vodka | Cruzan Light Rum | Captain Morgan Spiced Rum | Jose Cuervo | Traditional Silver | Dewer's White Label Scott | Beefeater Gin | Canadian Club Whiskey | Jim Beam White Label Bourbon

### **Top Shelf Brand Liquors (\$45 per person upgrade, 4 hours)**

Beer | Chateau St. James Wines | Absolut Vodka | Bacardi Light Rum | Dewer's White Label Scotch | Captain Morgan Spiced Rum | Don Julio Blanco | Makers Mark Bourbon | Tanqueray Gin | Jack Daniels Whiskey | Seagram's VO | Courvoisier VS

*\*\$6.00 per person Premium Brand for each additional hour*

*\* \$10.00 per person Top Shelf for each additional hour*

*All brands subject to availability*

### **Upgrade Options**

- from premium to top shelf for 4 hours +\$11 per person
- +\$25 per hour per bartender for each additional hour past 4 the 4 hour Bar Package



# REHEARSAL DINNER PACKAGE

\$52 per person

## **Two Hour Hosted Premium Bar**

Premium Brand Liquors | Domestic & Imported Bottled Beer | Soft Drinks | Bottled Water

## **Choice of Salad**

House Salad | Spinach Salad | Caesar Salad | Caprese Salad with Balsamic Reduction

## **Choice Duet Entrée**

*Petite Filet Mignon & Jumbo Shrimp | Petite Filet Mignon & Grilled Swordfish w/ Caper & Cream Sauce | Petite Filet Mignon & Chicken Saltimbocca Stuffed with Prosciutto (Fontina & Asiago with Rosemary Sauce)*

## **Choice of Vegetable**

*Broccoli | Honeyed Carrots | Roasted Brussels Sprouts | Asparagus*

## **Choice of Starch**

*Herb Crusted New Potatoes | Roasted Tomato Risotto | Wild Rice Pilaf*

Rolls & Butter

## **Choice of Dessert**

*Traditional Apple Pie | Carrot Cake | Cheesecake*

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# CHILDREN'S DINNER MENU

\$15.95 per Child 12 years and under

## **Choice of One**

*Chicken Fingers & French Fries*

*Cheeseburger or Hamburger with French Fries*

*Grilled Chicken Breast*

*\* Children's meals are accompanied by a Beverage & Chef's Choice of accompaniment*

## **Children Buffet Price**

*Under age 5 Complimentary*

*Ages 6 through 12 – 1/2 of Adult*

*Ages 13 & Over – Full Price*

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# GENERAL INFORMATION

## **General Contract Info**

Timeline for guarantees – 10 business days before the event • Meal service times will be finalized with the Event Planner at the time of attendance guarantees

## **Outside Vendor Policy**

Hotel will allow limited services provided by a licensed and insured business approved at the discretion of the hotel. Certificate of Liability on all vendors must be submitted to Event Planner 7 business days before the event. Fees for setup and cleanup will apply

## **Event Manager Involvement and Handoff**

The Event Manager will be pleased to help plan all the details of your event and an on-site manager will be available to provide assistance to you on the the day of your event

## **Additional Services and Costs**

Additional labor charges by category: Attendant Fees will be Charged Where Extra Service is Required | Dance Floor starting at \$950 | Head Table Risers starting at \$250 | Chiavari Chairs starting at \$7 per chair

## **Tasting Policy and Fees**

A complimentary tasting for Bride and Groom plus two (2) is included in most packages and can be arranged with your event planner. Additional per person fee will range from \$45-\$100 depending on your selections

## **Service Charge & Taxes**

All prices are subject to tax and service charge | All prices are subject to change without prior notice

## **Deposit & Payment Procedures**

Upon signing a contractual agreement, a deposit will be required to hold event definite and a payment schedule will be included in your contract | The Peoria Marriott Pere Marquette requires a credit card on file for any additional charges

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