



*Welcome to the  
The New York Marriott at the Brooklyn Bridge*

*Your Dream Day.....  
Your Wedding Day.....  
Our Dedication to You.....*



***Included in our Five (5) Hour Wedding Package:***

*A Dedicated Certified Marriott Wedding Planner*

*A Complimentary Suite for the Newlyweds*

*The Evening of the Wedding*

*With Champagne & Chocolate Covered Strawberries*

*(For all Weddings Exceeding a \$10,000 Food and Beverage minimum)*

*Five Hour Premium Open Bar*

*Complimentary Direction & Reservation Invitation Enclosures*

*Personalized Menu Cards*

*On Site Parking Available*

*(at an additional cost)*

*Discounted Hotel Rooms for Your Out of Town Guests*

*Rates and Availability may fluctuate due to demand,*

*Please notify the Sales Office as soon as possible regarding any guest room needs.*

*Marriott Reward Points*

*Three Points for Every Dollar Spent*

*(Maximum of 50,000 Points)*

*On site Wedding Ceremony Room Includes:*

*Ballroom Chairs, Stage, Piano, Microphone, Ficus Trees,*

*Rental Fees Start at \$1,200.00*



One (1) Hour Reception Menu Selections

Passed Hot Hor's D'evours

Mini Truffle Potato Croquettes  
Apricot Dipping Sauce

Sesame Chicken Kebab  
Spicy Mango

Baby Spinach & Feta Cheese in Flakey Filo

Teriyaki Beef Sate  
Toasted Sesame Peanut Vinaigrette

Passed Cold Hor's D'evours

Polenta with Thyme Infused Mushroom  
Truffle Essence

Asparagus and Brie on Crostini  
Mango Chutney

Fresh Mozzarella Bruschetta on Toasted Points  
Balsamic Drizzle

Eggplant Caponata and Sweet Chipolini  
Savory Tart



Cold Selections

Chilled Fresh Vegetable Display

Carrots with Orange Carrot Cilantro Sauce  
Celery Sticks with Apple Squash and Gorgonzola Spread  
Cucumber with Vidalia onion and Fresh Dill Sauce

Gourmet Cheese Display

Parmesan Reggiano with Red Onion and Balsamic Marmalade  
Brie with Plum Compote  
Gruyere with Anise Infused Wild Honey

Variety of Crackers, Breadsticks and Sliced French Bread

Asian Station

Steamed Wasabi Dumpling  
Shrimp and Pork with Wasabi in Spinach Wrap  
Sesame Garlic Sauce

Steamed Chicken and Lemongrass Dumpling  
With Orange Ginger Sauce

Steamed Shrimp and Thai Vegetable Dim Sum  
Shrimp and Vegetable in Rice Paper  
Sweet Chili Sauce

Pasta Station

Tortellini Carbonara  
Cheese Tortellini, Classic Alfredo, Crispy Bacon Bits  
&  
Mezzi Rigatoni a la Vodka, Crispy Pancetta and Shaved  
Parmesan Cheese



Carving Station  
Select One

Clover Honey Glazed Breast of Turkey  
Cranberry Relish and Giblet Gravy  
Or  
Maple Infused Smoked Spiral Ham  
Whole Grain Mustard Jus



Four (4) Hour Plated Dinner Selections

Appetizer  
Select One

Buffalo Mozzarella & Plum Tomato Napoleon Drizzled with  
Extra Virgin Olive Oil & Sweet Balsamic Emulsion  
Herbed Baby Frisee  
Or  
Hot House Grilled Vegetable Ravioli  
Roasted Red Pepper Coulis and Herb Ricotta

Salad  
Select One

Spring Greens with Roasted Pistachio Nuts, Aged Stilton, Dried  
Cherries & Raspberry Vinaigrette  
Or  
Caesar Salad  
Crisp Romaine Lettuce, Shredded Reggiano Parmigiano Cheese  
Toasted Brioche Croutons & Traditional Caesar Dressing

Entrée:  
(Guest Choice Evening of)

Pan Seared French Breast of Chicken  
Topped with Lemon & Thyme Confit, English Pea Risotto  
French Beans, Vine Tomatoes & Brie Fondue  
Tilapia Francais with Herbed Rice Pilaf, Buttered Broccolini  
Fried Capers in a Lemon Parsley Beurre Blanc  
“Boneless” Braised Beef Short Rib  
Classic Potato Puree, Buttered Petite Beans & Merlot Jus



Dessert  
Select One

Chocolate Trilogy Mousse  
Raspberry Coulis  
Or  
Dolce De Leche  
Mocha Crème Anglaise  
Or  
Caramelized Apple Tart  
Cinnamon Ice Cream

Tiered Wedding Cake  
&  
Chocolate Dipped Strawberries

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee  
Assorted Teas and Soft Drinks

Room Set Up Includes

A Variety of Cocktail Tables, Tall Boys, Banquet Rounds, Standard Poly Linens (Ivory or White), Votive Candles, Dance Floor



Price Summary

\$135.00 Per Guest  
Plus 22% Service Charge and 8.875% Tax

\$250 Attendant Fee Applies Per Attendant  
1 Per Station Required

\$250 Bartender Fee Applies Per Bartender  
1 Bartender Per 100 Guests Required

For Groups less than 25 people an additional \$250 labor fee will apply

*All meeting room, food, beverage and related items are subject to a 22% service charge. An 8.875% New York State sales tax applies to all charges. 16% of the meeting room and food total will be distributed to Servers assigned to the Event. 6% of the meeting room and food total will be distributed to other personnel who have contributed to the Event or to administrative or other costs.*