Weddings

PENN SQUARE



OUR HOTEL

CEREMONY

RECEPTION

ENHANCEMENTS

VENUES



WEDDING PACKAGE

PACKAGES START AT \$120 PER PERSON

INCLUSIONS

One Hour of Passed & Stationed Hors D' Oeuvres

A Four Hour Open Bar (mixed drinks, beer, wine & soda)

Champagne or Sparkling Cider Toast

Two Course Dinner with Served Salad or Soup,

Rolls & Butter and Plated Dinner Course

(Gluten –Free, Vegetarian and Vegan options available)

Wedding Cake with Coffee Station

Dance Floor

Marriott Floor Length Tablecloths and Napkins

Wooden Lantern Centerpieces & Votive Candles

Complimentary Parking

Complimentary Menu Tasting for 4 people

Complimentary Guest Room for Couple on Evening of Wedding Night with Breakfast for Two

One Year Anniversary Package with Overnight Stay & Dinner for Two at Plough or The Exchange

Discounted Overnight Room Rate When Blocking 10+ Rooms

Discount on Wedding Related Events, Bridal Shower, Rehearsal Dinner, Post Wedding Breakfast, Etc.

Marriott Rewards Members Receive 2 Points for Every Dollar Spent











WEDDING PACKAGE

SAPPHIRE WEDDING PACKAGE | \$120 per person

Selection of 3 Passed Hors d'oeuvres Selection of 1 Stationary Display Served Dinner Includes Salad or Soup and Two Entrée Choices Four Hour Well Essential Bar

EMERALD WEDDING PACKAGE | \$130 per person

Selection of 4 Passed Hors d'oeuvres
Selection of 2 Stationary Display
Served Dinner Includes Salad or Soup
and Two Entrée Choices
Four Hour Call Exceptional Bar

DIAMOND WEDDING PACKAGE | \$140 per person

Selection of 5 Passed Hors d'oeuvres Selection of 2 Stationary Display Served Dinner Includes Salad or Soup and Three Entrée Choices Four Hour Premium Extraordinary Bar

UNDER 21 | \$20 off of Package Price per person

KIDS MEALS | \$25 per person

VENDOR MEALS | 50% Discount off of Package Price Per Person





Wedding packages include a four hour open bar. Please note the bar closes for 30 minutes after cocktail hour and 30 minutes prior to the end of the reception.

WELL ESSENTIAL

Bourbon - Jim Beam Brandy - E&J Gin - Beefeater Rum - Cruzan Aged Light Scotch - Grants Blended Tequila - Altos Plata Vodka - New Amsterdam

Cabernet Sauvignon - Canyon Road, California Chardonnay - Canyon Road, California Merlot - Canyon Road, California Moscato - Seven Daughters, Venteo, Italy Pinto Grigio - Kendall Jackson Vintners Reserve, California

Budweiser, Corona Extra, Lagunitas IPA, Bud Light, Miller Lite, Yuengling Lager, Coors Light & Seasonal Craft Beer *(pick 4 beers)*

CALL EXCEPTIONAL BAR

American Whiskey - Jack Daniels Cognac - Hennessy VS Gin - Tanqueray Rum - Bacardi Superior Scotch - Dewar's White Label Tequila - Sauza Hornitos Resposado Vokda - Absolut

Cabernet Sauvignon - Louis Martini, Sonoma County, California Chardonnay - Kendall Jackson Vintners Reserve Special Select, California Merlot - Canyon Road, California Moscato - Seven Daughters, Venteo, Italy Pinto Grigio - Kendall Jackson Vintners Reserve, California

Beer - Budweiser, Corona Extra, Lagunitas IPA, Bud Light, Miller Lite, Yuengling Lager, Coors Light & Seasonal Craft Beer *(pick 4 beers)*

PREMIUM EXTRAORDINARY BAR

Whiskey - Bulleit Whiskey Straight Rye Bourbon - Makers Mark Cognac - Hennessy XO Gin - Bombay Sapphire Rum - Bacardi Superior Scotch - Johnnie Walker Black Tequila - Patron Silver Vodka - Ketel One

Cabernet Sauvignon - Justin California Chardonnay - La Crema Sonoma, Sonoma Coast California Merlot - Canyon Road, California Moscato - Seven Daughters Veneto, Italy Pintot Grigio - Maso Canali, Trentino, Italy

Beer - Budweiser, Corona Extra, Lagunitas IPA, Bud Light, Miller Lite, Yuengling Lager, Coors Light & Seasonal Craft Beer(pick 4 beers)









COLD

Mini Fruit | Kabob

Mini Mediterranean | Kabob

Hummus Shooters | Celery & Carrot

Shrimp Cocktail Shooters | Cocktail Sauce

Shrimp & Scallop Canapé | Mango Salsa

Ceviche Shooter | Cilantro Lime

Prosciutto Wrapped Melon

Smoked Salmon Crostini | Crème Fraiche

Smoked Chicken Crostini | Bacon Onion Jam

Bruschetta Crostini | Balsamic Glaze

Beef Carpaccio Crostini | Horseradish Cream

Caprese Crostini | Balsamic Glaze

COCKTAIL HOUR

Fried Ravioli | Basil Aioli

BUTLER PASSED HORS D'OEUVRES

HOT

Chicken Pot Stickers | Sweet & Sour Sauce

Vegetable Spring Rolls | Plum Sauce

Mini Beef Wellington

Meatballs | Swedish, Hawaiian, or BBQ

Mini Crab Cakes | Old Bay Remoulade

Baked Brie Bites | Raspberry Preserves

Coconut Shrimp | Spicy Plum Sauce

Pretzel Wrapped Hot Dog Bites | Mustard

Crab Stuffed Mushrooms

Bacon Wrapped Scallops | Balsamic Glaze

A customary 23% taxable administrative fee and 6% sales tax will be added to prices

Spanikopita

COCKTAIL HOUR

STATIONED DISPLAYS

Imported and Domestic Cheese Display | Domestic and Imported Cheeses with Assorted Berries and Crackers

Fresh Fruit Display | Seasonal Fresh Fruit

and Berries with Yogurt Dip

Vegetable Crudités | Assorted Fresh Vegetables Served with

Ranch, Hummus and Blue Cheese Dips

Fire Roasted Vegetables | Roasted Vegetables Seasoned with

Olive Oil, Cracked Black Pepper and Balsamic Glaze

Mediterranean Display | Assorted Pickled Vegetables, Assorted Olives, Roasted Vegetables, Pita Points, Crackers, Hummus & Baba Ganesh

Charcuterie Display | Selection of Seasonally Cured Meats, Assorted Breads and Crostini with Mustard and Dips

Additional \$2 per person





OPTIONAL ADD-ONS

Fresh Seafood | \$5 per piece

Jumbo Peeled Shrimp, Jonah Crab Claws, Fresh

Oysters, Cocktail Sauce, Horseradish, Lemon

Spinach & Artichoke Dip | \$3 per person

With Pita Points, Crusted Bread & Crackers

Buffalo Chicken Dip | \$3 per person

With Tortilla Chips

Crab Dip | \$5 per person

With House Crostini & Tortilla Chips



COCKTAIL HOUR ENHANCEMENTS

\$85 Attendant Fee per 75 Guests – Pasta Station has a Max of 400 Guests





Linguini, Spaghetti, Penne, Angel Hair or Bow Tie

Choose Two Sauces:

Marinara, Pesto, Alfredo, Meat Sauce or Vodka Sauce

Choose Two Meats:

Grilled Shrimp, Grilled Chicken, Meatballs, Italian Sausage or Tofu

Assorted Toppings to Include: Onions, Mushrooms, Olives, Spinach, Parmesan Cheese and Broccoli

\$ 16 per Person

CARVING STATIONS

Citrus Scented Slow Roasted Turkey Breast

Cranberry Orange Relish, Gravy & Sliced Rolls \$225 Each - Serves 25 people

Prime Rib of Beef

Garlic Crusted Au Jus, Horseradish Cream & Sliced Rolls

\$400 Each - Serves 25 people

Herb Crusted Top Round of Beef

Garlic Crusted Au Jus, Horseradish Cream & Sliced Rolls \$300 Each - Serves 20 people

Maple Glazed Ham

Raisin Gravy, Whole Grain Mustard & Sliced Rolls \$250 Each - Serves 30 people

Asian Glazed Salmon

Wrapped in a Puff Pastry with Wasabi Aioli **\$240 Each** - Serves 25 people









SOUP OR SALAD SELECT ONE

SALADS

Shredded Carrots, Ranch, & Balsamic Dressing
Spinach | Spinach, Bacon, Red Onion,
Bleu Cheese, Tomatoes, Egg, Warm Bacon Dressing
Caesar | Baby Romaine Hearts, Shaved Parmesan,
Crispy Croutons, Classic Caesar Dressing
Santorini | Spring Mix, Feta Cheese, Kalamata Olives,
Pepperoncini with Red Wine Vinaigrette
Caprese | Fresh Mozzarella, Heirloom Tomatoes, and
Fresh Basil with a Balsamic Reduction

SOUPS

Roasted Red Pepper
Italian Wedding
Tomato Bisque
Potato Chive
Chicken Noodle
Minestrone
Broccoli & Cheddar
New England Clam Chowder





ENTRÉE

BUFFET OPTION, ADDITIONAL \$7 PER PERSON

Chicken (choose one topping)

Marsala Lemon Caper Salsa Verde

Market Steak (choose one topping)

Red Wine Onions & Peppers Chimichurri

Salmon (choose one topping)

Orange Fennel Slaw Dill Cream Teriyaki

Maryland Crab Cake (choose one topping)

Butter Beurre Ver Blanc

Braised Short Rib (choose one topping)

Red Wine Demi Garlic Demi

Vegetarian & Vegan (choose one option)

Eggplant Parmesan Roasted Seasonal Vegetable Penne with Basil Aioli Roasted Cauliflower with Quinoa and Coconut Curry Crispy Tofu with Korean BBQ Sauce



DINNER

SIDES

VEGETABLES

SELECT ONE

Honey Glazed Carrots
Roasted Brussel Sprouts tossed with Bacon,
Red Onion & Roasted Red Pepper
Grilled Asparagus with Sesame Oil
Green Beans
Cauliflower

STARCHES

SELECT ONE

Wild Rice Risotto Herb Roasted Baby Potatoes Honey Roasted Sweet Potatoes Mashed Potatoes















WEDDING CAKE

SIX DESIGNS TO CHOOSE FROM

FLAVORS

Bridal White Chocolate Chip Mocha Lemon Fudge Marble Pink Champagne Raspberry Swirl Red Velvet Yellow

FILLINGS

Black Raspberry Chambord Chocolate Ganache Cream Cheese Kahlua Buttercream Lemon Curd

FILLINGS

Raspberry
Salted Caramel
Strawberry
Vanilla Crème
White Chocolate Mousse

Weddings Cakes are provided by Rosie's Creative Cakes

RECEPTION ENHANCEMENTS



FOOD STATIONS

SLIDER | \$14 per person

BBQ Pulled Pork Sliders with Sage Chips and Cabbage Slaw on a Potato Roll
Beef Sliders, Aged Cheddar, Caramelized Onions and Sriracha Ketchup on a Pretzel Roll
Meatball Parmesan Slider on a Mini Hoagie Roll

POTATOES & MORE | \$12 per person

Crispy French Fries, Waffle Fries and Sweet Potato Fries with Hot Cheese, Sour Cream, Bacon Crumbles, Chives, Ketchup, Cinnamon Butter and Ranch

WALKING TACO BAR | \$12 per person

Seasoned Taco Meat, Cheddar Cheese, Tortilla Strips, Salsa, Lettuce, Tomato, Onions Sour Cream

MAC & CHEESE | \$12 per person

Classic Mac & Cheese Featuring Locally Sourced Amish Cheddar Assorted Toppings: Boursin Cheese, Bacon and Roasted Mushrooms

PIZZA PARTY | \$20 per plain Cheese Pizza

\$2.00 Each Topping: Bacon, Black Olives, Green Peppers, Ground Beef, Ham, Hot Peppers, Jalapenos, Mushrooms, Onions, Pepperoni, Pineapple, Salami, Sausage or Spinach





RECEPTION ENHANCEMENTS



DESSERT STATIONS

Vanilla and Chocolate Ice Cream

RUSTIC S'MORES BAR | \$12 per person

Hot Fudge, Caramel Sauce, Rainbow Sprinkles, Chocolate Sprinkles, Toasted Coconut,
Chopped Nuts, M&Ms, Crushed Oreos & Whipped Cream

Assorted Miniature Desserts to Include:
Petit Fours, Chocolate Cake Truffles,
White & Chocolate Dipped Strawberries, Assorted Mousse Shooters

Graham Crackers, Hershey Chocolate Bars, Marshmallows
Additional Options of Caramels, Peanut Butter Cups, Toasted Coconut,
Salted Caramel Chocolate & Peanut Butter

VIENEESE TABLE | \$16 per person

Opera Torte, Tiramisu Cake, Mini Cheesecake, Fruit Tarts,

Chocolate Eclairs, Chocolate Truffles & Macaroons







CEREMONY & RECEPTION ENHANCEMENTS

ADDITIONAL DECORATIONS AVAILABLE – Please Inquire About Pricing

Luxury Linens & Chair Covers in a Variety of Colors and Styles
Chivari Chairs in a Varity of Colors
LED Up Lights & Ceiling Features









CEREMONY & RECEPTION ENHANCEMENTS



















WEDDING CEREMONY

MONTGOMERY HOUSE CEREMONY | \$350

INCLUDES

Archway Chairs Ceremony Coordination

STANDARD CEREMONY | \$600

INCLUDES

Archway Chairs Staging Ceremony Coordination

UPGRADED CEREMONY | \$1,000 Only available in Commonwealth or Heritage Ballroom

INCLUDES

White Sheer Backdrop with Up lights
Archway
Chairs
Staging
Ceremony Coordination

ADDITIONAL CEREMONY ENHANCEMENTS Custom Backdrops & Rental Arches Please inquire about pricing





HERITAGE BALLROOM | \$2,500

Accommodates weddings Of 125 to 400 people Rental for 5 hours reception



COMMONWEALTH BALLROOM | \$1,500

Accommodates weddings Of 75 to 250 people Rental for 5 hours reception



COMMONS ON VINE | \$1,000

Accommodates weddings Of 40 to 125 people Rental for 5 hours reception

Additional Reception Hours | \$200 per hour
FRIDAY & SUNDAY | 50% Discount off of Room Rental

Discount does not apply on New Years Eve





MONTGOMERY HOUSE | \$1,000

This historic mansion is perfect for an Intimate wedding of 50 people or less

Price is for 3 Floors of the Montgomery House Rental for 5 hours reception



Our spacious Parlor features a private
Bathroom & vanity with large
Mirrors for hair and makeup

Available all day



CHARTER LOUNGE | \$300

A relaxing space to get ready. Features a private bathroom & comfortable seating areas

Available all day



Additional Reception Hours | \$200 per hour FRIDAY & SUNDAY | 50% Discount off of Room Rental

Discount does not apply on New Years Eve

UNIQUE RECEPTION VENUE







THE EXCHANGE | \$2,000

Accommodates weddings of 50-105 people
Only available on Sunday
Excludes Holiday Weekends
\$9,000 Food & Beverage Minimum

Seating in The Exchange will remain as is

Exchange Wedding Package \$180 per person, exclusive of 23% administrative fee and 6% sales tax

> Package Includes 4 Hour Open Bar Champagne Toast

Cocktail Hour Featuring

Seafood Tower Poached Shrimp, Oysters, Crab Salad King's Hawaiian Rolls, Cocktail Sauce, Chimichurri, Lemon Mayonnaise

Exchange Board Central Market Cheeses, BBQ Spiced Nuts, Pickles, Honey, Whole Grain Mustard, Focaccia

Served Dinner

1st Course – Choice of One
Sautéed Piri Piri Shrimp
Crispy Chickpeas, Cilantro, Lemon, Focaccia
Korean Fried Cauliflower
Gochujang BBQ, Cashew, Scallion, Sesame
Wood Roasted Vegetable Salad
Baby Greens, Pumpkin Seeds, Garlic Dijon
Vinaigrette, Ricotta Salata

UNIQUE RECEPTION VENUE





2nd Course - Choice of One

Wood Roasted Hangar Steak
Parmesan and Herb Frites, Baby Arugula,
Red Pepper Chimichurri
Grilled Ora King Salmon
Wheat Berry and Charred Green Beans,
Shaved Radish and Lemon Dill Yogurt
Roasted and Stuffed Squash
Quinoa, Cranberry, Baby Greens,
Ricotta, Aged Balsamic

3rd Course

Wedding Cake & Served Vanilla Ice Cream

ADDITIONAL ITEMS OFFERED

Complimentary Parking

Complimentary Menu Tasting for 4 people

Complimentary Guest Room for Couple on Evening of Wedding Night with Breakfast for Two

One Year Anniversary Package with Overnight Stay & Dinner for Two at Plough or The Exchange

Discounted Overnight Room Rate When Blocking 10+ Rooms

Discount on Wedding Related Events, Bridal Shower, Rehearsal Dinner, Post Wedding Breakfast, Etc.

Marriott Rewards Members Receive 2
Points for Every Dollar Spent

Frequently Asked Questions:

How Do I Book My Wedding?

After a site tour with us we will hold a requested date for 1 week. After that we will send you a contract. You will have two weeks with the contract to return it signed and along with a deposit of \$2,000 is required to confirm and book your event.

Is There an Food & Beverage Minimum?

The Heritage Ballroom on a Saturday Night has a \$14,000 food and beverage minimum.

When Do We Meet With Your Catering Manager To Plan Our Big Day?

6 months before the wedding we will have your complimentary menu tasting. At the tasting we will review the timeline, vendors, food, cake, linens, signage and other fun details

When Are The Final Guest Count & Entrée Selections Due To The Venue?

14 days prior to your wedding we ask that your provide us with your final guest count.

Do You Have Space To Accommodate Rehearsal Dinners, Post Wedding Breakfasts, Showers, Etc?

Yes, we have many great spaces to accommodate groups of all sizes.

Is The Site Handicap Accessible?

Yes, the full hotel is Handicap Accessible. We also offer various accessible hotel rooms.

Are There Noise Restrictions?

No. There is not a time that you will need to "turn the music off". Our receptions can go up until 1am.

Do You Have A Vendor List?

We do have a list of preferred vendors that we have worked with often. However you are not required to use that list. You may bring in any vendor as long as they have insurance. In addition any special effects provided by your vendors do need to be approved by the hotel.

Any Décor Restrictions?

We do not allow anything to be taped or pinned to the walls. We also do not allow open flame. All candles must be encased in glass.

Day of Coordination?

The staff here at the Marriott will be here the day of your wedding to greet you and connect you with our Banquet Team.

If you have a Wedding Ceremony with us we will assist you with your ceremony.

At the beginning and end of your event our banquet staff will be happy to assist you with any additional items that you provide but we do ask that you also have an individual here to assist to guarantee it is set up and put away as you would like it to be.

If you are looking for a more hands on Day of Coordinator/Wedding Planner we have a list available of some wonderful companies that we recommend.