



MARRIOTT CHAMPIONS CIRCLE

WEDDINGS

SETTINGS BY US, **INSPIRED BY YOU**

3300 CHAMPIONSHIP PKWY FORT WORTH, TX 76177
SALES OFFICE: 817-497-3025





MARRIOTT CHAMPIONS CIRCLE

WEDDINGS

LET US BRING YOUR
SPECIAL DAY TO LIFE AT
THE **MARRIOTT CHAMPIONS**
CIRCLE. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR **TASTES**, AND
YOUR **DREAMS** COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER THAT
EXCEEDS EVERY
EXPECTATION.



CEREMONY & RECEPTION LOCATIONS

LAWN

For a more natural touch, exchange your vows on our 4,000 square foot landscaped lawn as you overlook a breathtaking backdrop of trees, ponds, creeks and our championship golf course

INDOOR CEREMONY

Conveniently located near your reception, your indoor ceremony is elegantly appointed within our newly-renovated, contemporary indoor event space.

EVENT BARN

Our rustic, yet elegant venue offers a large, breathtaking area that can be used for your ceremony, reception, or both. The Paddock is the perfect location for a charming, romantic wedding.

CEREMONY

- Terrace (overlooking the beautifully manicured golf course)
 - White Garden Chairs (up to 150 chairs)**
 - Guestbook and gift table area
- 2 Ready Rooms for the Couple and Bridal Party
- Rehearsal space the evening / day prior upon availability
- Alternative event space pending inclement-weather

CEREMONY MUSIC & AUDIO

Electrical outlets are available for your DJ or hired musician. We have a full service audio-visual department on site with access to speakers, microphones, mixers, CD players and iPod hookups, etc. Classical instrumentalists, duets, trios, or quartets add a subtle yet elegant enhancement the atmosphere of your wedding.



WEDDING PACKAGE AMENITIES

YOUR COMPLETE WEDDING PACKAGE INCLUDES THE FOLLOWING
WEDDING AMENITIES:

- Full use of the reception space with access to the outdoor terrace
- White, Ivory or Black linens with accompanying overlays and coordinating napkins
- Complimentary dance floor (maximum size based on hotel inventory)
- Cake cutting services during reception (Pre-cutting & plating at \$2.00/person).
- Complimentary centerpieces including hurricane vase arrangement with floating candle and scattered votive candles
- All necessary specialty tables including DJ, guestbook and gift, cake/dessert, photo displays, etc.
- Complimentary Champagne toast for the couple during their cake cutting
- Complimentary menu tasting for the couple and two additional guests
- Complimentary parking for all wedding guests
- Special guestroom rate for courtesy block of rooms to include personalized web-link through Marriott.com for sleeping room information and reservations
- Complimentary wedding-night stay for the Newlywed Couple to include a special amenity post-wedding day breakfast from the Creekside Café
- One complimentary round of golf and a special discounted rate for others on the day before the wedding. (Tee times based upon availability.)
- Marriott Bonvoy planner points for Marriott Bonvoy Members



RECEPTION STATION

Prices are per person, based on a 60-minute service & require a minimum of 20 guests

ARTISAN CHEESE | \$20

Local and International Cheeses with Fresh Berries, Crusty Baguette, Lavosh, Toasted Nuts, Texas Peach Blossom Honey.

SOUTHERN CHARCUTERIE | \$20

Domestic Southern Cured Meats, Calabrese, Mortadella, Capicola, Chorizo, with Marinated Olives, Feta, Mustards and Crostini

CRUDITÉ | \$14

Baby Carrots, Celery, Carnival Cauliflower, English Cucumber, Bell Pepper, with Oven Roasted Tomato Hummus, and Ranch Dip

GO GREEN SALAD | \$21

Varity of Greens; Romaine, Iceberg, Artisan Mixed Greens, Spinach
Choice of Dressings and Vinaigrettes; Red Balsamic Vinaigrette, Buttermilk Ranch,
Preserved Lemon Vinaigrette, Creamy Blue Cheese Dressing
Dried Strawberries, Candied Pecans, Olives, Toasted Sunflower Seeds, Dried Cranberries,
Tomatoes, Cucumbers, Carrots, Honey Roasted Almonds, Shaved Parmesan and Asiago
Croutons

TEX MEX TACOS | \$25

Carne Asada Gilled Beef, Pork Shoulder Carnitas, Smoked Jalapeno Pulled Chicken,
Fajita Peppers, Borracha Black Beans and Onions, Cumin Southwestern Rice with
Flour and Corn Tortillas
Guacamole, Roasted Poblano Salsa and Fresh Tomato Salsa, Sour Cream and Pico
De Gallo

SLIDERS AND FRIES | \$27

Black Angus Patties with Horseradish Cheddar
Sage Scented Turkey with Provolone
Veggie Burgers with Caramelized Onions, Portobello and Swiss
With Skinny Fries, Sweet Potato Fries
Sea salt, black pepper
Bibb, Sliced Roma, Pickle, Shaved Onion
Chipotle and Regular Ketchup, Bacon Mayonnaise, Dijon

Above prices subject to 24% service charge and 8.25% sales tax



HORS D' OEUUVRES

Prices are per item

Cold

Caprese Crostini, Tomato Crudo, Basil,
Shaved Bocconcini, Balsamic Reduction - \$4

Beet Tartar, Endive, Lemon Zest - \$4

Grilled Chili Shrimp, Polenta Crouton, Pico de Gallo - \$5

Lemongrass Crab Salad, Plantain Cup, Thai Bird Chile - \$4

Smoked Salmon Mousse, Cucumber Chip, Dijon, Chive - \$5

Peppered Beef, Horseradish Cream,
Roasted Pepper, Bacon Onion Jam, Rye Crouton - \$6

Mascarpone Stuffed Strawberry, Shaved Thai Bird Chili - \$4

Sherry Tomato Salad, Corn Chip, Avocado Goat Cheese Mousse - \$4

Hot

Tempura Shrimp Shooters,
Mango Soy Cocktail, Chive, Pea Shoot - \$5

Pork Pot stickers, Sweet Ginger Chili Soy Sauce - \$5

Pear and Brie, Almond Pastry, Raspberry Reduction - \$4

Wild Mushroom Arancini, Basil Tomato Sauce - \$4

Barbeque Beef Brisket, Jalapeno and Monterey Jack Corn Cake - \$5

Lime and Cilantro Bacon Wrapped Scallop - \$5

Macaroni and Cheese Bites,
Four Cheese Blend, Roasted Garlic Pesto - \$4

Maple Soy Braised Pork Belly, Black berry Balsamic Jam - \$4

Gorgonzola Stuffed Beef Skewers, Black Cherry Demi-Glace - \$6

Pecan Chicken Tenders, Dijon Cream Sauce - \$4

Reception Packages

Choose Two Stations and Any Five Hot or Cold Hors D' Oeuvres - \$49 per guest
(based on 2 pieces of each Hors D' Oeuvres per guest)

Choice of Four Hors D' Oeuvres - \$18

Choice of Five Hors D' Oeuvres - \$25

Choice of Six Hors D' Oeuvres - \$31

(based on 3 pieces of each per guest)

Minimum Order | 50 pieces

Not all Items listed are Suitable for Tray-Passed Service

Above prices subject to 24% service charge and 8.25% sales tax

The menu is presented on a light cream background with a delicate, repeating pattern of stylized leaves and berries in a muted sage green. At the top center, there is a logo consisting of two interlocking circles. Below this, the title 'WEDDING BUFFETS' is written in a large, bold, serif font, underlined with a thick black line.

WEDDING BUFFETS

To Have || \$43 per person

FIELD GREENS

Watermelon Radish, Roasted Peaches,
Blackberries, Goats Cheese, Orange Ginger Vinaigrette

HERB-SEARED CHICKEN BREAST

White Wine Garlic Cream Sauce

SLICED FLANK STEAK

Rosemary Mushroom Demi-Glace

ROASTED NEW POTATOES

SEASONAL VEGETABLE SELECTION

ROLLS and SWEET BUTTER

To Hold || \$51 per person

ROASTED POBLANO AND CORN CHOWDER

ICEBERG WEDGE

Heirloom Tomatoes, Jalapeno Smoked Bacon, Onion Straws with Buttermilk Ranch

ROMAINE HEARTS SALAD

Jalapeno Corn Bread Crouton, Manchego, Grape Tomatoes, Adobo Cumin Caesar Dressing

CHORIZO-STUFFED CHICKEN

Roasted Pepper Tomato Sauce

ADOBO-RUBBED PORK CHOP

Grilled Orange, Scallions and Lime Scented Chimichurri

BROWN BUTTER SWEET POTATO PUREE

GRILLED ASPARAGUS

Honey and Chili Powder Roasted Baby Carrots

To Cherish || \$62 per person

ROASTED BEET CAPRESE

Heirloom Beets, Burrata Mozzarella, Baby Tomatoes, Basil Oil, Sherry Wine Vinegar Reduction

ARUGULA AND ASPARAGUS SALAD

Reduced Sweet Balsamic, Toasted Pine nuts, Gorgonzola, Baby Tomato, Texas Olive Oil

SLICED BEEF TENDERLOIN

Sea Salt, Rosemary and Pepper Crust, Cabernet Demi-Glace

SEARED SALMON

Confit Lemon and Tomato Basil Relish

THYME-ROASTED CHICKEN BREAST

Caramelized Shallot Sauce

CREME FRAICHE CHIVE POTATO PUREE

HARICOT VERTS with BABY SQUASH and HEIRLOOM CARROTS

Above prices subject to 24% service charge and 8.25% sales tax



WEDDING PLATED MEALS

Starter Course

BABY SPINACH AND ARUGULA SALAD

Sliced Orange and Grapefruit, Candied Pecans, Goats Cheese Red Wine Vinaigrette

GRILLED WATERMELON SALAD

Arugula and Young Kale, Feta Cheese, Strawberry Balsamic Reduction, Texas Olive Oil

ROMAINE SPEAR CAESAR

Romaine Hearts, Basil Garlic Crouton, Shaved Parmesan Traditional Dressing

BABY WEDGE

Pecanwood Bacon, Heirloom Tomato, Deep Elm Blue Cheese Buttermilk Ranch

BROWN SUGAR BRAISED PORK BELLY

Sweet Potato Grits, Rapini, Apple Shallot Au Jus

LOBSTER BISQUE

Brandy Cream, Chili Chive Oil

SEARED SCALLOP

Blackened Cauliflower Puree, Bacon Crumb, White Cream Reduction

Main Course

choose three

(prices are per person)

POTATO CRUSTED SEA-BASS || \$52

Lemon Caper Emulsion

ROASTED GARLIC AND HERB CHICKEN BREAST || \$48

Sherry Wine Pan Sauce

DIJON AND BLACK PEPPER SEARED BEEF SHORT RIB || \$55

Pan Jus

LEMON SEARED SALMON || \$48

Puttanesca Relish

SALTIMBOCCA CHICKEN BREAST || \$48

Crispy Prosciutto, Sage Lemon Sauce

GRILLED FILET OF BEEF || \$55

Herb Crust, Black Pepper, Sea Salt with Cabernet Demi-Ju

VEGETABLE CREPES || \$43

Spinach, Forest Mushroom, Artichoke Braised Vegetables, Roma Tomato Coulis, Queso Fresco

PORTOBELLO AND SQUASH STACK (VEGAN) || \$42

Bell Pepper Salad, Sweet Potato French Lentils, Roasted Cipollini Onion

Add an Additional Starter Course for \$10 per person

Above prices subject to 24% service charge and 8.25% sales tax



PLATED ADD-ONS

Main Course Accompaniments

Choice of Starch

choose one

Horseradish Cheddar Whipped Potatoes
Yukon Potato Puree
Pancetta and Asiago Cheese Risotto
Herb Roasted New Potatoes
Garlic and Herb Polenta

Choice of Vegetable

choose one

Asparagus with Exotic Mushroom Medley
Haricot Verts with Caramelized Pearl Onions
Broccolini with Wild Carrots
Baby Vegetable Medley



CHEF ATTENDED CARVING STATION

Ginger and Orange Brined Turkey Breast || \$425

Apple Cider Gravy
Wild Rice and Dried Fruit Pilaf
Cranberry Relish
Warm Rolls and Sweet Butter

Serves 30

Sea Salt and Black Pepper Prime Rib || \$625

Sour Cream and Chive Whipped Potatoes
Potato Rolls
Red Wine Au Jus and Horseradish Cream

Serves 25

Pineapple Pork Loin || \$375

Brown Sugar Chipotle Cumin Aioli
Grilled Naan Bread
Jalapeno Cheddar Mashed Potato

Serves 20

Salmon En Croute || \$225

Garlic and Herb Cheese
Blackened Cauliflower
Lemon Caper Aioli

Serves 25

*Carving Stations Require a Professional Attendant—a \$125.00 attendant fee per Station will be added
One (1) Carving Attendant per 75 guests served

Above prices subject to 24% service charge and 8.25% sales tax

BAR SERVICES

Favorite Brands

Spirits

New Amsterdam Vodka, Bacardi Superior Rum, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club 6 Year, Dewar's Scotch, DeKuyper Brand Cordials, Courvoisier VS, Martini & Rossi Vermouth

Wine

Sycamore Lane, California; Cabernet Sauvignon and Chardonnay SMWE; Michelle NV Brut, Columbia Valley, WA, Sparkling

Beer

Coors Light, Bud Light, Miller Light, Corona Light/Extra, St. Pauli Girl N.A.**

Appreciated Brands

Spirits

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Hennessy VS, Martini & Rossi Vermouth

Wine

Trinity Oaks, California; Cabernet Sauvignon and Chardonnay SMWE; Michelle NV Brut, Columbia Valley, WA, Sparkling

Beer

Coors Light, Bud Light, Miller Light, Corona Light/Extra, St. Pauli Girl N.A.**

Extraordinary Brands

Spirits

Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crown Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Cointreau, Disaronno, Baileys, Kahlua, Grand Marnier, DeKuyper Brands Cordials, Hennessy VSOP, Martini & Rossi Vermouth

Wine

Joel Gott, California; Cabernet Sauvignon and Chardonnay; Mumm Napa, CA Sparkling

Beer

Coors Light, Bud Light, Miller Light, Modelo Especial/Negra, St. Pauli Girl N.A.**

Pricing

Package Bar / Priced per Hour

First Hour \$19.00
Additional Hours \$9.00

Pricing

Package Bar / Priced per Hour

First Hour \$24.00
Additional Hours \$11.00

Pricing

Package Bar / Priced per Hour

First Hour \$28.00
Additional Hours \$13.00

Hosted Bar | Priced per Drink

Mixed Drinks \$9.00
Imported Beer \$7.00
Domestic Beer \$6.00
Wine by the Glass \$8.00
Bottled Waters \$4.00
Soft Drinks \$4.00

Hosted Bar | Priced per Drink

Mixed Drinks \$11.00
Imported Beer \$7.00
Domestic Beer \$6.00
Wine by the Glass \$10.00
Bottled Waters \$4.00
Soft Drinks \$4.00

Hosted Bar | Priced per Drink

Mixed Drinks \$13.00
Imported Beer \$7.00
Domestic Beer \$6.00
Wine by the Glass \$12.00
Bottled Waters \$4.00
Soft Drinks \$4.00

Favorites Beer and House Wine Bar | Per Person

First Hour | \$17.00
Additional Hours | \$8.00

Favorites Beer and House Wine Bar | Per Person

First Hour | \$21.00
Additional Hours | \$10.00

Favorites Beer and House Wine Bar | Per Person

First Hour | \$25.00
Additional Hours | \$12.00

Bartender Fee of \$125.00 for a minimum of 2 hours
One (1) bartender is needed per 75 guests

Above prices subject to 24% service charge and 8.25% sales tax



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WEDDINGS

DEPOSIT AND PAYMENT

Upon confirmation, a 50% deposit of your contracted Food and Beverage Minimum is required to confirm your event. Your advanced deposit is to hold your event space in the hotel on a definite basis and is non-refundable. All of your deposits/payments are applied toward your final account balance, which must be paid in full (3) Business days prior to event and must be paid by cash, check, money order, or credit card.

GUARANTEES (GUEST COUNT)

The final number of guests attending your function is required a minimum of (72) seventy-two business hours prior to your event. Final charges will be based on your guaranteed head count or your day of number of attendees, whichever is greater.

CANCELLATION

Please refer to the cancellation policy in your contract for penalties for cancellation. All deposits made to hold space are non-refundable.

BANQUET AND FUNCTION ROOMS

As other groups may be utilizing the same room as you, prior to, or following your function, you must adhere to the times agreed upon. Should your time schedule change, please contact your Wedding Specialist and every effort will be made to accommodate you. Your event space(s) will be available five (5) hours prior to the event for decorating.

DECORATIONS

Wedding Reception preparations include round tables of 8-10 guests, chairs, linens (white, ivory or black) and a centerpiece accented with (3) votive candles. Appropriate staging and dance floor provided at no additional cost. The hotel does not permit affixing anything to the walls, floors or ceilings of function rooms. No glitter or confetti is allowed in the event spaces. Additional cleaning fees will apply to any violation of this policy. See contract for more details. Set-up for your special day will be (5) five hours prior to the event.

FOOD AND BEVERAGE

Enclosed are an array of menu selections to accommodate a wide array of tastes. If you wish to have menus tailored to your personal specifications, please inquire with your Wedding Specialist and a custom menu with appropriate pricing will be provided. All food and beverage prices are guaranteed at the time of contract signature. Prior to contract signature, menu prices are subject to change without notice. With the exception of wedding cakes, all food and beverage must be purchased through the hotel. All Food, beverage, and services are subject to current service charge and applicable tax. No food or beverage may be removed from the event. The hotel's alcohol beverage license prohibits any alcohol to be brought in to the banquet rooms or public areas by any client or guest.

WEDDING CAKES

A reputable outside vendor may provide both the wedding cake and the groom's cake. Our hotel will provide the servers, china and utensils. The cutting and service by the hotel of the cake is included with the wedding package at an additional cost of \$2.00 per person, see Amenities page for details.

VENDOR REFERRALS

For any additional needs, such as photographers, florist, entertainment, decor, bakeries and wedding coordinators, please ask your Wedding Specialist for referral information.

GUEST ACCOMMODATIONS

Special Rate for out of town guests can be arranged through your Wedding Specialist based upon availability over your event dates.

SECURITY

The hotel cannot accept any responsibility for the damage or loss of any merchandise, or articles left in the hotel prior to, during, or following your function.