



MARRIOTT
GREENSBORO
HIGH POINT AIRPORT



EVENTS MENU

Breakfast | Continental Breakfast

Quick Start \$15 per person

Whole Fresh Seasonal Fruit
Freshly Baked Breakfast Muffins with
Fruit Preserves, Honey and Butter
Chilled Orange, Apple and Grapefruit Juices

The Continental \$19 per person

Sliced Fresh Fruit with Yogurt Dip
Freshly Baked Breakfast Breads and Bagels
Fruit Preserves, Butter and Cream Cheese
Assorted Individual Yogurts
Assorted Chilled Fruit Juices, V8 Juice
Herbal Teas, House Regular and Decaffeinated Coffee

Deluxe Continental \$21 per person

Fresh Seasonal Fruit & Berries
Freshly Baked Breakfast Breads, Muffins, Pastries, Croissants and Bagels
Fruit Preserves, Cream Cheese, Honey, Butter and Margarine
Assorted Individual Dannon Light & Fit or Activia Yogurts
Chilled Orange, Apple and Grapefruit Juices

Fit for You \$24 per person

Sliced Fresh Fruits
Individual Greek Yogurts with Housemade Granola Topping
Hard Boiled Eggs
Bran Muffins
Chilled Orange, Apple and Grapefruit Juices

***All our breaks are priced on a one hour time period**

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Breakfast | Breakfast Enhancements

Breakfast Enhancements priced per person

- *Omelets made to Order | \$10
(Condiments to Include: Diced Ham, Onion, Sweet Pepper, and Shredded Cheddar Cheese)
- Sliced Fresh Fruit with Flavored Yogurt | \$4
- Assorted Yogurt and Homemade Granola Parfaits | \$5
- Sausage or Ham Biscuits | \$4
- Hot Oatmeal or Grits | \$2
- Assorted Cereals and Milk | \$3
- Biscuits and Gravy | \$4
- Breakfast Burrito | \$5
- Belgium Waffles | \$7 Smoked Salmon & Bagel | \$7
- Petite Croissants with scrambled eggs, ham and cheese | \$5

We require one station attendant for every 75 attendees @ \$100 per attendant

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Breakfast | Plated Breakfast

Each Breakfast Entrées Includes

- Freshly Baked Breads
- Chilled Orange Juice
- Herbal Teas and House Regular and Decaffeinated Coffee

All American \$15 per person

Scrambled Eggs
Choice of Bacon or Sausage
Breakfast Potatoes

Healthy Start \$17 per person

Scrambled Egg Beaters
Turkey Bacon
Sliced Seasoned Tomatoes
Fresh Sliced Fruit

Executive Breakfast \$28 per person

Seasoned New York Strip
Scrambled Eggs with Chives
Breakfast Potatoes

French Toast \$17 per person

Texas French Toast
Served with Whipped Butter and Warm Syrup
Choice of Bacon or Sausage
Breakfast Potatoes

Breakfast Comfort \$21 per person

Home-Style Farm Fresh Scrambled Eggs
Guilford Mill Grits
Sausage or Country Ham

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Breakfast | Buffet Breakfast

(Groups under 20 people, Hotel will add a \$50 service charge)

Each Breakfast Buffet: Served with Orange Juice, Fresh Brewed Coffee and Assorted Teas

All American Buffet \$24 priced per person

Fresh Cut Seasonal Fruit Display
Scrambled Eggs with Shredded Cheese and Salsa on the Side
Choice of Bacon or Sausage
Country Style Breakfast Potatoes
Freshly Baked Muffins and Pastries

The Carolina Buffet \$27 priced per person

Cinnamon Apples
Scrambled Eggs
Choice of Sausage or Bacon
Sausage Gravy and Biscuits
Hash Brown Casserole
Freshly Baked Muffins and Pastries

Piedmont Buffet \$29 priced per person

Yogurt with House made Granola
Assortment of Cold Cereals and Milk
Seasonal Sliced Fruit and Berries
Choice of Spinach and Cheese Quiche, or
Scrambled Eggs With Sautéed Spinach and Shredded Cheese
Southern Style Grits with Butter, with Shredded Cheese and Green Onion
Freshly Baked Muffins and Pastries

Healthy Start Buffet \$32 priced per person

Fresh Cut Fruit Display
Egg White Scramble with Mushroom and Onion
Greek Yogurt with House made Granola
Smoked Turkey Sausage
Whole Wheat English Muffins and Toast
Butter, Jelly, Peanut Butter

Breakfast Stations- priced per person

\$100 attendant fee (we require one attendant for every 75 guests)
Eggs and Omelet Station \$10 per person
With Shredded Cheese, Ham, Onion, Sweet Pepper, Mushroom,
Tomato and House made Salsa
Fresh Belgian Waffle Station \$8 per person
With Butter, Warm Syrup and Whipped Cream

***All our buffets are priced on a one hour time period**

Coffee Breaks |

Coffee Service \$6 per person

Assorted Herbal Teas and House Regular & Decaffeinated Coffee

Classic Cookies etc. \$13 per person

Assorted Fresh Baked Chocolate Chip , Oatmeal, and Sugar or Peanut Butter Cookies

Fudge Brownies

Whole and 2% Milk

Assorted Herbal Teas and House Regular & Decaffeinated Coffee

Healthy Delights \$15 per person

Sliced Fresh Seasonal Fruit and Berries

Granola Bars

Sliced Apples with Peanut Butter

Crudit  with Lemon Vinaigrette

Assorted Herbal Teas and House Regular & Decaffeinated Coffee

Brain Power Break \$18 per person

Whole Fruit

Mixed Nuts and Dried Cranberries

Assorted Cheeses and Pepperoni with Crackers

Fruit Infused Ice Water

Assorted Herbal Teas and House Regular & Decaffeinated Coffee

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Coffee Breaks | Inspiring Breaks

Ball Park \$17 per person

Assorted Chips, Cracker Jacks, Popcorn
Salted Peanuts, Mini Corn Dogs, Jumbo Warm Pretzels with Mustard
Served with Spicy Mustard & Honey Mustard
Assorted Soft Drinks

College Break \$15 per person

Cookie Bars
Individual bags of Doritos & Pretzels
Assorted Mini Bite Size Candy Bars, Cracker Jacks and Chips
Served with Fruit Punch

Hot Totty Break \$16 per person

Crispy Tater Tots
Toppings to Include; Cheese Sauce, Bacon, Sour Cream,
Chili, Jalapenos and Onions Diced
Served with Assorted Soft Drinks

Old Fashioned Ice Cream Break \$18 per person

Chocolate and Vanilla Ice Cream
Toppings to Include; Carmel, Chocolate and Strawberry Sauces,
Bananas, Nuts, Whipped Cream, Cherries, Crushed Oreos and Rainbow Sprinkles
Served with Lemonade

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Coffee Breaks | Ala Carte Breaks

- Canned Soft Drinks \$3 each
- Bottled Fruit Juices \$4 each
- Chilled Cranberry and V8 Juices \$5 each
- Bottled Water \$3 each
- Red Bull \$5 each
- Freshly Brewed House Regular or Decaffeinated Coffee \$43 per gallon
- Assorted Granola Bars and Power Bars \$2 each
- Bags of Chips, Popcorn, and Pretzels \$3 each
- Assorted Candy Bars \$4 each
- Assorted Individual Fruit Yogurts \$3 per person
- Ice Cream Cart to Include Individual Ice Cream Bars and Ice Cream Sandwiches \$5 each
- Fresh Popcorn with Cart \$5 per person
- Bagels and Cream Cheese \$28 per dozen
- Assorted Krispy Kreme Donuts \$27 per dozen
- Cookies and Brownies \$24 per dozen
- Basket of Whole Fresh Seasonal Fruit \$2 per person

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Coffee Breaks | All Day Breaks

Triad One \$30 per person

Eye Opener

Breakfast Breads, Muffins and Croissants Served with Butter, Honey and Preserves.
Herbal Teas, House Regular and Decaffeinated Coffee, Chilled Fruit Juices

Mid Morning Break

Whole Fruits

Herbal Teas, House Regular and Decaffeinated Coffee, Chilled Fruit Juices

Afternoon break

Assorted Cookies

Herbal Teas, House Regular and Decaffeinated Coffee, Assorted Soft Drinks

Triad Two | \$39 per person

Eye Opener

Breakfast Breads, Bagels, Muffins and Croissants
Served with Butter, Cream Cheese, Honey and Preserves.
Bottled Water, Herbal Teas,
House Regular and Decaffeinated Coffee, Chilled Fruit Juices

Mid Morning Break

Sliced Fruit, Granola bars

Assorted Soft Drinks, Bottled Water, Herbal Teas,
House Regular and Decaffeinated Coffee

Afternoon Break

Brownies, Assorted Cookies

Chef's Choice of Salty Snacks

Assorted Soft Drinks, Bottled Water, Herbal Teas,
House Regular and Decaffeinated Coffee

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Lunch | Buffet

Lunch | Hot Lunch Buffet

All our buffets are priced on a one hour time period

Groups under 30 ppl. Add \$50 Service Charge

Assorted Soft Drinks with Lunch Available for an Additional \$1.75 Per Person

Signature Lunch Buffet priced per person

(build you own buffet)

Buffet One \$ 30 Select Soup or Salad , Two Accompaniments and One Entrées

Buffet Two \$ 32 Select Soup or Salad, Two Accompaniments and Two Entrées

Salads (Pick One)

Marriott House Salad

Field Greens with Cucumbers, Carrots, Black Olives, Cherry Tomatoes and Ranch Dressing

Caesar Salad

Fresh Green Iceberg Lettuce with Parmesan Cheese, House made Croutons and Caesar Dressing

Pick One Entrées

Lemon Herb Chicken

Sautéed Boneless Breast of Chicken in a Lemon Glaze with Fresh Herbs

Chicken Teriyaki

Grilled Breast of Chicken in Teriyaki Glaze

Steak Stir Fry

Stir Fry Pepper Steak with Red Peppers and Onions

Braised Beef Tips with Mushrooms and Onions in Burgundy Sauce

Savory Braised Beef Tips with Sliced Carrots, Onions and Celery

Roasted Pork with Chimichurri Sauce

Thick Sliced Pork Loin in a Savory Chimichurri Sauce

Seared Dill Salmon

Fresh Baked Salmon in a Cream Dill Sauce

Corn Dusted Catfish

Southern- Style Catfish Fillets Dredged in Cornmeal and Deep Fried

Pick Two Sides

Long Grain Rice Pilaf

Herb Roasted Potatoes

House Mashed Potatoes

Fresh Steamed Country Style Green Beans

Medley of Seasonal Vegetables

Roasted Carrots in Brown Sugar Glaze

Desserts

Chef's Selection of Desserts

Iced Tea, Herbal Teas, House Regular and Decaffeinated Coffee

Lunch | Buffet

Lunch | Gourmet Deli Buffets

All our buffets are priced on a one hour time period

Groups under 30 People. Add \$50 Service Charge

Assorted Soft Drinks with Lunch Available for an Additional \$1.75 Per Person

Greensboro Deli Buffet \$30 priced per person

(make your own deli sandwiches)

Marriott House Salad

Field Greens with Cucumbers, Black Olives and Cherry Tomatoes

Or Caesar Salad

Assorted Sliced Breads and Sandwich Rolls

Tomatoes, Lettuce, Onions, Pickles and Olives

Mustard, Herb Mayo, Pesto Aioli

Seasonal Sliced Fruits

Salads | Choose One

Cole Slaw or Dill Potato Salad

Meats Served Cold

Cured Ham, Turkey Breast, and a Choice of Roast Beef or Genoa Salami

Cheeses

Wisconsin Swiss, Colby Cheddar and Monterrey Jack

Desserts

Chef's Choice of Specialty Dessert

Iced Tea, Herbal Teas, House Regular and Decaffeinated Coffee

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GREENSBORO HIGH POINT AIRPORT MARRIOTT

One Marriott Drive, Greensboro, NC 27407 T. 336.852.6450

meetings  imagined



Lunch I Buffet Continued

Lunch | Buffet

Executive Buffet \$34 priced per person

(make your own deli sandwiches)

Groups under 30ppl. Add \$50 Service Charge

Soup of the Day

Mediterranean Salad

Flavorful Seasonal Greens Tossed with Feta Cheese, Tomatoes, Black Olives, Red Onions & Basil
Balsamic Vinegar Dressing

Sourdough, Rye, Pumpernickel Breads and Sandwich Rolls

Tomatoes, Lettuce, Onions, Pickles and Olives

Horseradish Mayo, Dijon Mustard, Pesto Aioli

Cold Salads | Choice of One

Chicken Cashew Salad, Penne Pasta Salad or Fresh Mozzarella and Tomato Salad

Meats Served Hot

Smoked Turkey, Pastrami, Corned Beef with Sauerkraut

Cheeses

Colby Cheddar, Monterey Jack and Smoked Provolone

Desserts

Chef Selection of Desserts

Iced Tea, Herbal Teas, House Regular and Decaffeinated Coffee

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Lunch I Buffet Continued

Lunch | Buffet

For Groups of 20 people or Less

Served with Iced Tea, Hot Herbal Teas, House Regular and Decaffeinated Coffee

Soft Drinks with Lunch Available for an Additional \$1.75 Per Person

Gate City Buffet priced per person \$ 24

Soup of the Day

Farmers Salad

Field Greens with Tomatoes, Cucumbers, Cheese and Red Onion Served with Balsamic & Ranch Dressings

Choose two of the following pre-made sandwiches to complete your buffet

Roast Beef and Swiss, Lettuce and Tomato on Kaiser Roll

Italian Sub with Ham, Salami and Provolone on Sub Roll

Chicken Salad with Lettuce and Tomato on Croissant

Roast Turkey with Cheddar, Lettuce and Tomato on Sub Roll

Served with Hot House Made Chips

Cheesecake

Light Vanilla Cheesecake Topped with a Fruit Sauce

It's a Wrap Buffet \$26 priced per person

Garden Salad

House Mixed Greens with Tomatoes, Cucumbers, Black Olives, and Carrots Served with Choice of Two Dressings

Pasta Salad

Assorted Wraps to Include

Marinated Portabella & Vegetable Wrap

Turkey, Cheddar, & Bacon Club Wrap

Grilled Chicken Caesar Wrap

Buffalo Style Chicken Wrap

Fresh Baked Cookies and Brownies

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Lunch | Buffet Continued

Lunch | Buffet

Served with Iced Tea, Hot Herbal Teas, House Regular and Decaffeinated Coffee
Soft Drinks with Lunch Available for an Additional \$1.75 Per Person
Groups under 30ppl. Add \$50 Service Charge

Grilled Fajita Buffet priced per person \$27

Southwestern Salad

Romaine Lettuce, Corn, Black Beans, Tomatoes, Cheese and Southwestern Ranch Dressing

Seasoned Strips of Chicken and Steak, Accompanied by Grilled Onions and Peppers

Tri-Colored Tortilla Chips

Donna's House Made Salsa, Guacamole, Sour Cream and Flour Tortillas
Fiesta Red Rice

Chef's Selection of Assorted Desserts

Iced Tea, Hot Herbal Teas, House Regular and Decaffeinated Coffee

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Lunch | Plated Selections

Lunch | Plated Lunch Selections (Priced Per Person)

All Entrees To Include

Bread Service, Choice of Soup or Salad,

Starch and Vegetable

Choice of One Dessert

Unsweetened Iced Tea, Hot Herbal Teas, House Regular and Decaffeinated Coffee

Entrées

Parmesan Crusted Chicken | \$26

Lightly Breaded Boneless Breast of Chicken topped with Marinara and Parmesan Cheese

Chicken Picatta | \$25

Sautéed Boneless Breast of Chicken with a Lemon and Caper Sauce

Southern- Style BBQ Chicken| \$24

Grilled Breast of Chicken in a Honey BBQ Glaze

Teriyaki Glazed Salmon | \$29

Citrus Seared Salmon with a Teriyaki Glaze

Caribbean Tilapia | \$26

Creole Rubbed Tilapia with Lemon Accented Black Bean Salsa

Roasted Sliced Striploin | \$32

Sliced Striploin Steak Served with a Herb Demi Glaze

Sirloin Steak Forestiere | \$29

Grilled Sirloin in a Mushroom and Green Onion Sauce

Roasted Pork Loin | \$24

Roasted Pork with Caramelized Onions in a Dijon Mustard Vinaigrette

Grilled Portabella Tower Priced Per Person | \$22

Marinated Portabella Cap Stuffed with House Made Ratatouille Topped with Fresh Mozzarella Cheese

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Lunch | Salad and Dessert Options

Lunch | Salad and Dessert Options

Salad Selection (included in menu price)

Triad Salad

Field Greens with Dried Cranberries, Candied Pecans and Bleu Cheese Crumbles

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Herbed Croutons Tossed in a Caesar Dressing

House Salad

House Mixed Greens with Tomatoes, Cucumbers, Black Olives, Shredded Carrots with Italian Vinaigrette

Dessert Selection (included in menu price)

Fresh Berries and Cream

Seasonal Berries in a Passion Fruit Sauce Topped with Whipped Cream

New York Cheesecake

A Popular Light Vanilla Cheesecake Topped with a Fruit Sauce

Key Lime Pie

A Combination of Key Lime Mousse and Cream on Top of a Sweet Crust

Sweet Southern Apple Pie

Savory Sliced Cinnamon Apples Inside of a Golden Crust Baked to Perfection

Double Chocolate Cake

Moist Chocolate Layer Cake with Chocolate Whipped Cream Frosting

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Lunch | Boxed Luncheons

Lunch | Boxed Luncheons

Priced Per Person | \$25

All Box Lunches Include:

Sandwich or Salad,

Appropriate Condiments

Bag of Potato Chips or Pretzels

Whole Fruit

Cookies for Dessert

Bottled Water

Turkey and Brie

Sliced Turkey and Brie with Cranberry Horseradish Sauce on Whole Wheat Roll or Croissant

Roast Beef and Cheddar

Marinated Roast Beef and Cheddar with Horseradish Mayo on Seeded Kaiser

Baked Ham and Swiss

Virginia Ham and Swiss Cheese on a Savory Sub Roll

Marinated Portabella Wrap

Grilled Portabella Mushrooms, Grilled Onions, Roasted Bell Peppers, Seasonal Lettuce Wrapped in a Tortilla

Chicken Caesar Salad Wrap

Strips of Grilled Chicken with Lettuce, Tomatoes, Croutons and Caesar Dressing Wrapped in a Tortilla

Italian Sub

Ham, Salami, Pepperoni, Cheese, Onion, Lettuce and Tomato, on a Hoagie Roll

Piedmont Salad

with Rotini Pasta, Marinated Sweet Peppers, Squash, Zucchini, and Button Mushrooms Tossed in a Balsamic Dressing

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Energize Packages

Energize | Breakfast

High Protein Breakfast \$15 per person

Sliced meats to include: smoked ham, salami, prosciutto and smoked salmon
Served with capers, diced onions and chopped boiled eggs accompanied
Artisan domestic cheeses
Herbal Teas, House Regular and Decaffeinated Coffee

Energize | Breaks

Energizer \$16 per person

Oatmeal raisin cookies
Granola bars
Sliced fresh fruit
Sliced apples with honey and peanut butter
Toasted Pita Triangles with Housemade Hummus
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Bottled water

Energize | Lunch

Carb Conscious Lunch Buffet \$30 per person

Spring Mix Salad

with olive oil and red wine vinegar

Wild Mushroom Salad

Three Bean Salad

Pick Two Entrées

Grilled Flat Iron Steak with Sautéed Seasoned Onions

Pan Seared Chicken Breast with Fresh Herbs

Baked Salmon with Lemon and Herbs

Savory Legumes

Roasted Vegetables

Fresh Sliced Fruit

Iced Tea, Hot Herbal Teas, House Regular and Decaffeinated Coffee

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Energize Packages Continued

Energize | Dinner

Plated Dinner

Each Entrée Includes
Bread Services
Choice of Soup or Salad
Choice of One Dessert
Unsweetened Ice Tea
Hot Herbal Teas, House Regular and Decaffeinated Coffee

Filet with Roasted Mushrooms \$ 38

Filet with Roasted Mushrooms served with roasted vegetables and legumes

Pan-Seared Breast of Chicken with Fresh Herbs \$ 30

Sautéed Boneless Breast of Chicken Accompanied with Fresh Herbs

Garlicky Grilled Chicken \$25

Grilled Chicken Breast Served with roasted Garlic Oil and Lemon

Simple Grilled Mahi \$ 24

with olive oil and lemon juice over steamed seasonal vegetables

Citrus Baked Tilapia \$25

Topped with Lemon Vinaigrette and Citrus Slices

Grilled Flat Iron Steak \$35

Flat Iron Steak Smothered with Sautéed Onions

Portobello Tower \$ 22

Served over roasted tomato sauce with basil

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Reception | Inspiring Reception Packages

Reception | Inspiring Reception Packages

Reception packages are priced on a one hour time period
Hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

Greensboro \$ 33 (based on 8 pieces per person)

Sliced Fruit with Citrus Dip
Seasonal Vegetable Display with Pepper Cream and Ranch Dip
Domestic Artisanal Cheese Display with Crackers
Cilantro and Ham Pinwheels
Grilled Chicken with Pesto and Sundried Tomatoes
Mini Crab Cakes with remoulade
Asian Chicken Sate with Teriyaki Sauce
Beef Duxelle En Croute
Scallop and Bacon

Winston Salem \$ 27 (based on 4 pieces per person)

Sliced Fruit with Citrus Dip
Seasonal Vegetable Display with Pepper Cream and Ranch Dip
Black Bean Spring Rolls with Salsa
Chicken Quesadilla with Salsa and Sour Cream
Swedish Meatballs
Assorted Mini Quiche

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Reception | Hors d'oeuvres

Reception | Hors d'oeuvres

Hors d'oeuvres must be purchased in increments of 100 per selection
Hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

Cold Canapés \$2 per piece

Pita and Tomato Crisps

Herb Pita with Tomato Basil and Feta Cheese

Smoked Salmon

Fresh Salmon Mousse on Toast Points

Chicken Salad Profiteroles

Miniature Pastry Stuffed with Chicken Salad

Hot Hors d'oeuvres \$2 per piece

Black Bean Spring roll

Tangy Black Beans, Chorizo Sausage, Jicama, Cheddar Cheese and Cilantro in a Crispy Roll Wrapper
Served with Salsa

Spanakopita

Blend of Spinach and Feta Cheese Wrapped in Phyllo Dough

Vegetables Spring Rolls

Chopped Cabbage, Celery, Mushrooms, Carrots and Water Chestnuts Wrapped in a Wonton Wrapper
Served with Duck Sauce

Swedish Meatballs

In a Demi Glace and Sour Cream Sauce

Hot Hors d'oeuvres \$3 per piece

Assorted Quiche

An Assortment of Mini Quiche Made with Swiss Cheese in a Flaky Cheese Pastry

Chicken Quesadilla

Smoked Chicken with Mild Cheddar and Monterey Jack Cheese, Jalapeno Peppers with Tomatoes,
Peppers

Asian Chicken Sate'

Skewered Chicken Breast Glazed with a Spicy and Tangy Korean Bulgogi Sauce

Cozy Shrimp

Delicately Wrapped Shrimp in Wonton Served with Duck Sauce

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Reception | Hors d'oeuvres Continued

Reception | Hors d'oeuvres Continued

Cold Canapés \$4 per piece

Sundried Tomato and Feta Cheese

Seasoned Feta Cheese with Italian Herbs and Sundried Tomato

Fresh Mozzarella Cheese & Cherry Tomato

Fresh Mozzarella Balls Drizzled with Olive Oil and Fresh Basil

Smoked Salmon

Savory Smoked Atlantic Salmon with Cream Cheese on Crostini

Melon Wrapped Prosciutto

Thinly Shaved Prosciutto Wrapped Delicately Around Sweet Ripe Melon

Cilantro and Ham Pinwheels

Shaved Ham with Cream Cheese and Cilantro Wrapped in Flour Tortillas Shells

Grilled Chicken with Sundried Tomato and Pesto

Marinated Grilled Chicken Breast on Crostini with Pesto and Sundried Tomato

Boursin En Croute

Creamy Herb Flavored Cheese Top Crusty Toast

Chilled Shrimp with Cocktail Sauce \$ 5 per piece

Hot Hors d'oeuvres \$4 per piece

Bacon & Sea Scallops

Seasoned Scallops Dusted with Bread Crumbs and Gently Wrapped with Bacon

Coconut Chicken

Chicken Breast Marinated with a Light, Creamy Coconut Milk and Pineapple Juice Coated with Japanese Bread crumbs and coconut served with a Spicy Pineapple Glaze

Buffalo Wings

Spicy Chicken Wings Served with Blue Cheese

Beef Duxelle En Croute

Beef Tenderloin Medallions and Assorted Mushrooms, Seasoned with Shallots, Thyme and Garlic Nestled in Flaky Puff Pastry

Mini Crab Cakes

Mixture of Crab Meat Assorted Bell Peppers and Spices, Breaded with Japanese Bread Crumbs Served with Remoulade

- Hors d'oeuvres must be purchased in increments of 100 per selection
- Hors d'oeuvres can be passed for an additional fee of \$25.00 per butler

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Dinner | Inspiring Appetizers

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Hot Seared Sea Scallops \$ 4 per person

Tender Marinated Sea Scallops Over House Made Corn Relish

Rosemary Grilled Lamb Chops \$ 8 per person

Fresh Grilled Double Lamb Chop with Rosemary Accented Demi Glace

Mini Crab Cake \$ 10 per person

Fresh Made Crab Cake Over Wilted Greens Served with Spicy Remolaude

Shrimp Cocktail \$ 9 per person

with Drizzled Carrot Slaw served with Cocktail Sauce

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Dinner | Soup, Salads & Desserts

Dinner | Selections

Are Served with the follow Choice of Soup, Salad and Dessert

Soups

Soup of the Day

Southern Corn Chowder (with Bacon)

Vegetarian Minestrone

Chicken and Wild Rice

*Butternut Squash Bisque

Salads

Triad Salad

Field Greens with Bleu Cheese, Candied Pecans and Raspberry Vinaigrette

Spinach Salad

Baby Spinach Greens with Mandarin Oranges, Strawberries, Slivered Almonds

Caesar Salad

Romaine lettuce, Herbed Croutons, Parmesan and Classic Caesar Dressing

House Salad

Seasonal Greens with Cherry Tomatoes, Cucumbers, Black Olives and Ranch Dressing

Desserts

Red Velvet Cake

Carrot Cake with Carmel Sauce

Chocolate Layer Cake

Lemon Layer Cake

Cheese Cake with Fruit Topping

* Seasonal Offerings

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Dinner | Plated Selections

Dinner | Plated Dinner Selections

All Entrees Are Served with
Bread Service
Choice of Soup or Salad
Starch, Vegetable, and Dessert
Iced Tea, Herbal Tea, House Regular and Decaffeinated Coffee

Chicken Entrées

Carolina Buttermilk Fried Chicken \$30

Buttermilk Marinated French Cut Chicken Breast Southern Fried and Served with House Cream Gravy or Honey and Texas Pete Drizzle

Brush Creek Stuffed Chicken \$ 32

Roasted French Cut Breast of Chicken Stuffed with Cornbread, Dried Apples, Spring Onions and Thyme

Smothered French Chicken \$ 35

Pan Seared French Cut Chicken Breast Topped with a Carolina Shrimp Sauce

Grilled Chicken Chardonnay \$ 30

Grilled Boneless Breast of Chicken in Tomato & Olive Ragout with Chardonnay and Fresh Herbs

Creamy Champagne Chicken \$ 30

Sautéed Boneless Breast of Chicken in Champagne Cream Sauce with Mushrooms and Spring Onions

Pork Entrées

Grilled Pork Loin \$ 30

Grilled Boneless Pork Loin in Brown Sugar Glaze with Caramelized Red Onion and Sundried Cherries

Seafood Entrées

Simple Fish \$ Market Price

Choice of Sustainable Fish Grilled and Served Drizzled with a Light Lemon Vinaigrette

Moroccan Salmon \$ 34

Mediterranean Spiced Salmon Baked In a Light Honey Glaze

Beef Entrées

Grilled Filet Mignon \$ 47

Grilled 6oz Beef Tenderloin Steak in Demi Glace Topped With Duxelle of Wild Mushroom

Char Crusted Ribeye Steak \$ 39

Rubbed Ribeye Steak Seared with Pan Juices

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Dinner I

Dinner | Plated Dinner Selections

All Entrees Are Served with

Bread Services

Choice of Soup or Salad

Starch, Vegetable, and Dessert

Unsweetened Iced Tea, Hot Herbal Tea, House Regular and Decaffeinated Coffee

Specialty Entrées

Veal Chops \$ 40

Grilled 10oz Veal Chop Topped with Wild Mushroom Ragout

Leg of Lamb Kabob \$39

Marinated Chunks of Tender Leg of Lamb Skewered and Grilled, Served Drizzled in Chimichurri Sauce

Dual Plated Selections

Petite Filet with Signature Crab Cake \$ 50

Grilled 4oz Beef Tenderloin Steak in Demi Glace Served En Duet with Our Signature Housemade Crab Cake with Spicy Old Bay Remoulade

Petite Filet with Scampi Style Shrimp \$ 48

Grilled 4oz Beef Tenderloin Steak in Demi Glace Served En Duet with 3 Garlic Butter Sautéed Shrimp

Grilled Petite Filet of Salmon with Boneless Chicken Breast \$ 42

Grilled 4oz Salmon Steak Drizzled with a Light Lemon Vinaigrette Served En Duet with Boneless Chicken Breast in a Tomato & Olive Ragout with Chardonnay and Fresh Herbs

Vegetarian Entrées

Vegetable Cutlet \$ 25

Mixed Vegetable Potato Cake with a Mint Yogurt Sauce

Eggplant Florentine \$ 22

Grilled Eggplant Topped with Spinach and Tomato Cream Sauce

Grilled Portobello Tower \$24

Marinated & Portobello Cap with Seasonal Grilled Vegetables and Fresh Mozzarella

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Dinner I Buffet Selections

Dinner | Dinner Buffet Selections

Marriott Signature Dinner Buffets(a minimum of 30 people are required for buffets)

All our buffets are priced on a two hour time period

Assorted Sodas with Dinner Available for an Additional \$1.75 Per Person

Buffet Includes

Bread Service

Choice of House Salad or Caesar Salad

Chef's Selection of Assorted Desserts

House Regular and Decaffeinated Coffee and Herbal Tea

Entrées

Dijon Encrusted Strip Loin

Braised Beef Tips in Burgundy Sauce

Chicken Champagne with Mushrooms and Spring Onions

Corn Dusted Chicken with Texas Pete-Honey Drizzle

Grilled Chicken Mediterranean in a Tomato, Onion, Olive and Garlic Tapenade

Moroccan Spiced Blackened Salmon

NC Mountain Trout with Pecan-Brown Butter Vinaigrette

Roasted Pork Loin with Apple Brandy Sauce with Spring Onions

Boneless Southern- Style Pork Chop with a Sage Cream Gravy

Starch (Choice of one)

Herb Roasted New Potatoes

Wild Rice Pilaf

Garlic Infused Mashed Red Skinned Potatoes

Vegetable (choice of one)

Seasonal Vegetable Medley

Country Style Green Beans

Sautéed Asparagus and Baby Carrots

Buffet One \$ 36 Select Soup or Salad , Two Accompaniments and One Entrées

Buffet Two \$ 38 Select: Soup or Salad, Two Accompaniments and Two Entrées

Buffet Three \$ 42 Select: Soup or Salad, Two Accompaniments and Three Entrées

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Dinner | Buffet Selections Continued

Dinner | Buffets Dinners Continued

Each Buffet Includes

Iced Tea, Hot Herbal Teas, House Regular and Decaffeinated Coffee

Assorted Soft Drinks with Dinner Available for an Additional \$1.75 Per Person

South of The Border \$ 31

South West Salad with Corn, Cheddar, Black Beans, Red Onions with Southwest Ranch Dressing

Crispy Tri –Colored Tortilla Chips with Donna’s Housemade Salsa

Seasoned Strips of Chicken and Steak Accompanied by Grilled Onions and Peppers

Warm Flour Tortillas

Sour Cream, Guacamole and Salsa

Fiesta Red Rice and Refried Beans

Sopapillas and Cheesecake with Crème Caramel Drizzle

Taste of Tuscany Buffet \$ 34

White Bean, Spinach and Sausage Soup

Classic Caesar Salad

Olive and Tomato Salad

Chicken Tuscany with Marinara Sauce Topped with Sautéed Onions and Peppers

Baked Fish with Rosemary, Lemon, Garlic, Tomato with Balsamic Drizzle

Penne Pasta with Parmesan Cream Sauce and Broccoli

Italian Baked Vegetables

Garlic Bread

Tiramisu and Cannoli

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Dinner I Buffet Selections Continued

Taste of Carolina \$ 38

Triad Salad with Field Greens, Tomatoes, Candied Pecans, Dried Cranberries and Raspberry Vinaigrette
Marinated Cucumbers with Plum Tomatoes
Classic Southern Fried Chicken
Carolina Sliced Pork BBQ
Candied Yams or House Mashed Potatoes
Southern Greens Beans with Bacon and Pimentos
Fresh Berries & Cream and Krispy Kreme Bread Pudding

Tailgate \$ 34

House Salad with Cherry Tomatoes, Cucumbers, Black Olives and Ranch Dressing
Crispy Tri-Colored Tortilla Chips and Nacho Cheese
Marriott Burgers, Smoked Sausages, and Buffalo –Style Chicken Wings
Sliced Cheese, Lettuce, Tomato, Onion, and Pickles
Corn on the Cob and Baked Beans *OR* Housemade Mac and Cheese
Peach Cobbler, Vanilla Ice Cream
Lemonade and Tea

All our buffet are priced on a two hour time period

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Cocktails

Hosted Bar

	\$7.00 per drink
Core Well Bar	\$8.00 per drink
Core Premium Bar	\$6.00/6.50 per bottle
Imported/ Craft Beer	\$5.00 per bottle
Domestic Beer	\$7.00 per glass
Stone Cellars Wine	\$3.00 per drink
Soft Drinks	\$3.00 per bottle
Bottled Water	\$7.00 per glass
Freixenet Blanc de Blanc	Priced Upon Request
Cordials	

Core Well Bar

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam White Label Bourbon Whiskey
Canadian Club Whiskey
Jose Cuervo Especial Tequila
Korbel Brandy

Core Premium Bar

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon Whiskey
Jack Daniels Whiskey
Seagram's VO Canadian
1800 Silver Tequila
Hennessy VS

Beer

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White
Regional Craft Beer (Red Oak)
Corona | Natty Greene's Craft
Yuengling Beer | Heineken

Bartender Fee

\$30 per hour per bar

(Choose 5)

(Minimum 2 Hours)

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Cocktails I Host Packages

Unlimited Bar Packages are priced Per Person on either the Guaranteed Attendance or the Actual Attendance if higher.

Bartender Fee \$30 per hour per bar

Choose From:

Core Well \$16 per person for the first hour

\$6 per person for each Additional Hour

Core Premium \$19 per person for the first hour

\$8 per person for each Additional Hour

Beer and Wine \$12 per person for the first hour

\$6 per person for each Additional Hour

Core Well Bar

Smirnoff Vodka

Beefeater Gin

Cruzan Aged Light Rum

Dewar's White Label Scotch

Jim Beam White Label Bourbon Whiskey

Canadian Club Whiskey

Jose Cuervo Especial Tequila

Korbel Brandy

Beer - (Choice of 5)

Budweiser | Michelob Ultra

Coors Light | Miller Lite | Bud Light

Blue Moon Belgian White

Regional Craft Beer (Red Oak)

Yuengling | Corona

Natty Greene's | Heineken

Additional Selections

Fruit Punch \$45 per Gallon

Champagne Punch \$75 per Gallon

Keg Beer: Domestic \$475 Imported \$575

Core Premium Bar

Absolut Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon Whiskey

Jack Daniels Whiskey

Seagram's VO Canadian

1800 Silver Tequila

Hennessy VS

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Cocktails

Cash Bar

Core Well Bar	\$8.00 per drink
Core Premium Bar	\$9.00 per drink
Imported/ Craft Beer	\$6.50/7.00 per bottle
Domestic Beer	\$5.50 per bottle
Stone Cellars Wine	\$8.00 per glass
Soft Drinks	\$3.00 per drink
Bottled Water	\$3.00 per bottle
Freixenet Blanc de Blanc	\$7.00 per glass
Cordials	Priced Upon Request

Core Well Bar

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam White Label Bourbon Whiskey
Canadian Club Whiskey
Jose Cuervo Especial Tequila
Korbel Brandy

Core Premium Bar

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon Whiskey
Jack Daniels Whiskey
1800 Silver Tequila
Hennessy VS

Beer

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White
Regional Craft Beer (Red Oak)
Yuengling | Corona
Natty Greene's Craft | Heineken
(Choose 4)

Bartender Fee (2 Hour Minimum)

\$30 per hour per bar

Cashier Fee (2 Hour Minimum)

\$10 per hour per bar

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Wine List

Red Wines Priced Per Bottle *Listed from milder to stronger*

Stone Cellars by Beringer **Merlot \$28**
California

St. Francis Vineyards, **Merlot \$28**
California

Stone Cellars by Beringer **Cabernet Sauvignon \$ 28**
California

***Local wines available upon request please allow at least two weeks before your event**

Dry Light to Medium Intensity White Wines *Listed from milder to stronger*

Freixenet Blanc De Blancs **Sparkling Wine \$ 28**
San Sadumi D'Anoia

Stone Cellars By Beringer **Pinot Grigio \$ 28**
California

Stone Cellars by Beringer **Chardonnay \$ 24**
California

Beringer Vineyards **White Zinfandel \$28**
California

***Local wines available upon request please allow at least two weeks before your event**

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Technology | Event Technology

Lighting

Pinspot Decorative Lighting-Per Table \$ 25
Up lighting With Colored gel I \$30
Spot-Light \$ 100

Screens

6x6 Tripod Screen \$ 45
8x8 Tripod Screen \$ 50
10x10 Cradle Screen \$ 100
7.5 x 10 Fast Fold Screen \$ 175
9x12 Fast Fold Screen \$ 225 Fast fold screens include dress kit and front or rear projection surface

Pipe and Drape per linear foot \$20**Drape is available in Black and Royal blue

Sound Systems

Powered Speaker \$100
2 Speaker Sound System \$325
4 Speaker Sound System \$475

Meeting Accessories

Laser Pointer \$30
Solid Black Easel \$15
4'x6' White/Message Board \$ 30
AV Cart \$ 15
80 Count Slide Tray \$5
AC Cord or Power strip \$5
Speaker Phone with Line \$ 125
Outside Line (direct line) \$ 50
Laptop Computer \$ 250
Desk Top \$ 175
VGA Cables \$35

Installation and Labor

Technician (hourly rate):
Mon-Fri 7:00am-5pm \$75
Evening/Weekends After 5pm \$95

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Technology | Audio/Visual Packages

Flipchart package \$ 25.00

Complete with pad, 3 markers and masking tape. Additional markers and tape are available upon request

Standing / Tabletop Podium \$ 30.00

Podium and Microphone package \$ 40.00

Featuring a podium with light, standard microphone and proper lighting, tabletop / standing

Custom made Gobo light package \$ 150.00

Featuring your group's logo projected onto the wall for the duration of your event. Please call for details.

*start at \$200 Rush gobo orders

LCD Projector and 10X10 Screen Package \$ 500.00

Client's LCD Support Package \$ 100.00

Hotel to provide Up to 8x8 screen, skirted projector cart/table, vga cable, power strip extension cord and technical assistance

Client's LCD Support Package \$ 200.00

Hotel to provide Up to 10x10 screen, skirted projector cart/table, vga cable, power strip extension cord and technical assistance

42" Flat Screen TV Package \$ 250.00

Upgrade your presentation to a plasma flat screen with skirted cart and cables for data and video display.

Video/Data Equipment

DVD Player \$65

42" Monitor and DVD/VCR \$ 175

42" Video Monitor \$ 100

LCD projectors \$ 275

Zoom Lens \$ 35

Laser Pointer \$ 30

Preview Monitor \$ 36

Wireless Mouse \$90

Easel \$ 10

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

Technology | Audio Equipment

Audio Equipment

Wired Microphone \$25

Wired Lavalier \$ 115

Wireless (handheld or lav) \$115

CD Player \$65

CD/Cassette Player \$ 45

Cassette Player/Recorder \$ 35

4 Channel Audio Mixer \$65

8 Channel Audio Mixer \$100

14 Channel Audio Mixer \$200

House Sound Patch \$50

Laptop Audio Patch \$50

Technology | Internet

Connectivity - Internet

Wired Internet \$ 150/first line per day

*each additional wireless or hard wired connection | \$75.00 per line per day

Wireless Internet 1st Connection Fee Waived

*group wireless internet bundle (up to 25 guest) | \$200 per day

Wireless /Wired Internet for 25 or more

*Please consult hotel for pricing

A customary Taxable Service Charge (currently 22%) will be added to all Food and Beverage and Audio Visual Items. Food and Beverage Menus may increase annually

General Information

Unattended Items/ Additional Security

Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits or merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

Signage

All signage must be displayed professionally and it is subject to the approval of the Hotel Signage may not be affixed to surfaces of the walls with nails, or any other damaging adhesives . The organization assumes the entire responsibility and liability for losses, damages, and claims arriving or of injury or damage to the organization's displays, equipment, and other property brought upon the premises of the Hotel and should indemnify and hold harmless the Hotel, agents, and employees from any and all such losses, damages, and claims.

Food and Beverage Requirements

All Food and Beverage must be provided and served by the Hotel. Food and Beverage is not permitted to be removed from the hotel's banquet area.

Guarantees on Food and Beverage: final number of guaranteed attendees is due 3 days in advance. This is considered the minimum guarantee and is not subject to reduction. If no guarantee is received, the original number expected on the Banquet Event Order will be used. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges. Tax and Service charges: all food, beverage, room rental and audio visual charges are subject to 21% service charge and 6.75% state tax.

North Carolina ABC Laws

North Carolina State Law prohibits the serving of alcoholic beverages to anyone under the age of 21. Alcoholic beverages may be denied to anyone who appears to be intoxicated.

Meeting and Event Information

Payment

Cash, Check and most major Credit Cards are accepted as payment. If final payment is being made by check, it must be received by the hotel 14 business days prior to the scheduled program date.

Prices are effective May 1st, 2014

Use of Outside Vendors

If an organization wishes to hire outside vendors to provide any goods or services at the Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonable satisfactory to Hotel, an indemnification agreement and proof of insurance.

Cancellation

In the event of a cancellation, written notification must be sent to the hotel. Cancellation fees will apply as outlined in the contract agreement. Confirmation of Set Up Requirements, Room Assignments, Final Menu and other details will be outlined in a Event Order.

Event Order

The hotel reserves the right to change function rooms at any time should the number of attendees decrease, increase, or when the hotel deems necessary.

Shipping

All materials shipped to the hotel should include:

Group Name

Date of Event

Name of Event Manager

Materials should not be sent more than 3 Business Days prior to the event. Materials left more than 3 Business Days after the event are subject to be discarded. Hotel is not responsible for any shipping charges.