





rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



800 Cox Creek Parkway South Florence, AL 35630 256.246.3619 www.marriottshoals.com



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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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The Rehearsal Dinner

The Marriott Shoals Hotel & Spa offers several different options for your rehearsal dinner needs. You may choose to build your own dinner or choose from our rehearsal dinner packages.

Appetizer Selections

Shrimpini\$9.00 / personTomato Tart\$8.00 / personFried Fresh Mozzarella\$8.00 / person

Soup Selections

Smoked Onion Soup\$4.00 / personShe Crab Bisque\$6.00 / personSmoky Southwestern chicken\$5.00 / person





Boston lettuce, roasted tomatoes, diakon radishes, carrots

Caesar salad

Red & green romaine lettuce, reggiano, garlic croutons, creamy Caesar wedge salad

Iceberg lettuce, grape Tomatoes, candied walnuts, dried cherries





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The Rehearsal Dinner

Entrée Selections

Includes One Salad Selection, One Dessert Selection Dinner Rolls, Iced Tea, Coffee Service

Poultry

Pan Roasted Chicken Breast \$30.00 / person
In peach barbeque sauce with roasted potato salad in mustard vinaigrette

Herb Crusted Chicken
With pecan wild rice pilaf

Pan Seared Chicken Breast \$30.00 / person
In an artichoke mustard sauce, served with roasted vegetable couscous

\$30.00 / person

Fish & Seafood

Pistachio Crusted Salmon \$32.00 / person
With a blueberry glaze and served with sweet potato and Jicama hash

Hickory Smoked Salmon \$32.00 / person In chipotle crème sauce with roasted vegetable batonne

Shrimp & Grits \$34.00 / person
Large gulf shrimp and a smoked gouda grit cake in tasso ham sauce on a nest of julienne vegetables





rehearsal

ceremon

afternoor

evening

enhancement

brunch

our hotel





Beef & Pork

New York Strip \$36.00 / person

With potato and vegetable gratin

Smoked 8 oz Filet Mignon \$40.00 / person

With roasted potato salad and bacon vinaigrette

Roasted Beef Tenderloin \$38.00 / person

With smoked cheddar mashed potatoes and roasted green bean salad

Smoked Pork Loin

\$34.00 / person

With white bean ragu

Beef Entrees Are Prepared Medium

All Natural/Organic

8oz All Natural Filet Mignon \$44/ person

With roasted potato salad and bacon vinaigrette

White Marble Farms all Natural \$38/ person

Bone In Pork Chop

With white bean ragu

Ashley Farm Organic Chicken \$36/person

With roasted vegetables and leek crème sauce

Dessert Selections

Chefs Selection of Cheesecake Southern Chocolate Cake Banana Caramel Torte Raspberry Panna Cotta Fresh Mixed Fruit



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The Rehearsal Dinner Buffet

90 minute service time

Shoals Buffet

Chicken Stew

Garden Salad, Spicy Ham Salad, Fresh Fruit

Smoked Pork Loin, Pecan Chicken, Fried Catfish

Barbeque White Beans, Baked Sweet Potatoes, Cheddar Drop

Biscuits, Mustard Slaw

Red Velvet Cake, Fruit Cobbler

\$36/ Person

Backyard Grille

Garden Salad, Pasta Salad, Fresh Fruit

Sirloin Steak, Southern Fried Catfish, Smoked Chicken

Baked Potatoes

Butter & sour cream, chives, bacon, cheddar cheese

Roasted Vegetables, Southern Green Beans, Dinner Rolls

Chef's Selection of Desserts

\$40/ person





it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Ceremony fees

100 guests or more \$650 Less than 100 guests \$450

Ceremony fees include:

Rehearsal Space, ceremony space, a riser for the wedding party, any necessary banquet chairs and tables, dressing rooms for bride and groom and a lapel microphone for pastor/officiate. If wedding is out of doors, weather backup is included.

Audio/Visual Ceremony Enhancements

Our event technology department has designed specific packages for the enhancement of your big day



Ceremony Basics \$200

Personalized ceremony music Wireless lapel microphone In-room technician (up to 4 hours service)

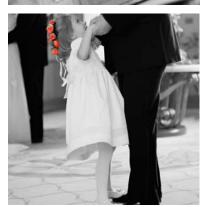
The Essentials \$500

Personalized ceremony music Wireless lapel microphone Wireless hand held microphone External speakers with stands (2) Audio mixer Audio patch In-room technician (up to 4 hours)



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Audio/Visual Reception Enhancements

Our event technology department has designed specific packages for the enhancement of your big day

Dream Come True Basic

\$800

4700 lumen projector
10.5'x 14' fastfold screen
Skirted av cart with power
Personalized ceremony & reception music
Wireless lapel microphone
Wireless handheld microphone
External speakers with stands (2)
Audio mixer
Audio patch
In-room technician (up to 4 hours)

Dream Come True

\$1000

Personalized slideshow presentation with music Laptop computer
4700 lumen projector
10.5' x 14' Fastfold screen
Skirted av cart with power
Personalized ceremony and reception music
Wireless lapel microphone
Wireless handheld microphone
External speakers with stands (2)
Audio mixer
Audio patch
In-room technician (up to 4 hours)





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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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package | hors d'oeuvre | lunch | beverage



Bridesmaids Luncheon

Plated Salads include dinner rolls, chef's selection of dessert, iced tea and coffee service

Roasted Chicken Salad with Grapes \$18/person

Roasted breast of chicken with red seedless grapes, celery and orange zest tossed in olive oil, served on a bed of baby lettuce

Chilled Chicago Steakhouse Salad \$18/ person

Grilled tenderloin, romaine lettuce, beefsteak tomatoes, Stilton bleu cheese

Plated Sandwiches include chips, fresh sliced fruit, chef's selection of dessert, iced tea and coffee service

California Club

\$16/ person

Smoked turkey, Danish ham, smoked bacon, Swiss cheese, leaf lettuce, tomato, avocado mayonnaise served on toasted sourdough bread



\$16/ person

Grilled breast of chicken, pepper jack cheese, leaf lettuce, tomato & chipolte sauce wrapped in a tortilla





afternoon

package | hors d'oeuvre | lunch | beverage



Salad Selection

Choose one

Garden Salad

Baby lettuces, tomatoes, farmer's cheese, sweet salty pecans

Caesar Salad

Red & green romaine lettuces, garlic croutons, reggiano, creamy Caesar dressing

Wedge Salad

Iceberg lettuce, grape tomatoes, toasted almonds, dried mango

Dessert Selection

Choose one

Strawberry Cheesecake

Mini Chocolate Cake with Toasted Marshmallows and **Almonds**

Caramel Panna Cotta

Raspberry Sammies

Fresh Mixed Fruit

Hot plated lunch includes:

Choice of one salad selection, dinner rolls, dessert selection, iced tea and coffee service





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package | hors d'oeuvre | lunch | beverage





Hot Plated Lunch Entrées

Choose one

Beef and Pork

Ancho Rubbed Steak \$22/ person Spicy green bean salad

Smoked Pork Loin \$20/ person Smoked tomato sauce and roasted vegetables

Poultry

Herb Roasted Chicken \$18/ person Mushroom and asparagus salad

Bacon Wrapped Herb \$18/ person

Cheese Stuffed Chicken \$18/ person

Ratatouille

Chicken Pot Pie \$18/ person Homemade, flaky crust

Hot plated lunch includes:

Choice of one salad selection, dinner rolls, dessert selection, iced tea and coffee service

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package | hors d'oeuvre | lunch | beverage



Hot Plated Lunch Entrées

Choose one

Seafood

Soy Glazed Salmon Sobo noodles, tai chili vinaigrette \$18/ person

\$20/ person

Pecan Fried Catfish

BBQ white beans, warm potato salad and jalepeno combread fritter

Pasta

Roasted Chicken Gnocchi

\$18/ person

Sage and brown butter, finished with asiago cheese

Roasted Chicken Fettuccine

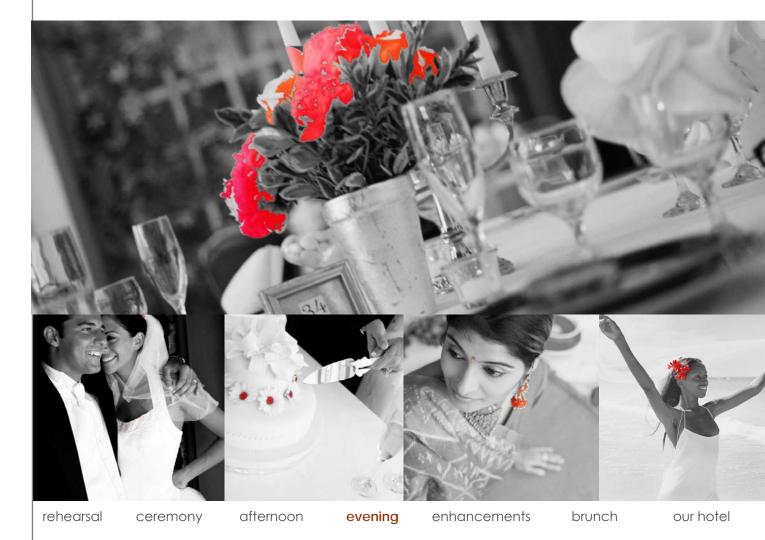
\$18/ person

Basil crème sauce, artichoke and sun dried tomatoes

Hot plated lunch includes:

Choice of one salad selection, dinner rolls, dessert selection, iced tea and coffee service





experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



rehearsal

ceremony

afternoor

evening

enhancement:

brunch

our hote

package | hors d'oeuvre | dinner | beverage

Emerald Wedding Reception

Choose to Personalize Your Light Hors d'oeuvres Package

Cheese Platter

Imported & Domestic Cheeses Baguettes of French Bread, Crackers

Fresh Sliced Seasonal Fruit Platter with Honey Yogurt Dip

Cold Hors D'oeuvres

Select Two

Roasted Roma Tomato Bruschetta
Pimento Cheese on Cornbread Toast
Veggie Shooters
Prosciutto Breadsticks
Spicy Beef Tenderloin with Chipotle Salsa
Shrimp Cocktail Shooters
Chipolte Deviled Eggs
Smoked Chicken and Pear Salad on Heirloom Tomatoes

Hot Hors D'oeuvres

Select Three

Beer Battered Chicken Tenders
Pecan and Sausage Roll
Chef's Selection of Spring Rolls
Mini Twice Baked Potatoes
Mini Quesadilla with Ancho Chicken
Crab and Chorizo Fritters

Coffee Station Iced Tea <u>Or</u> Punch Station

\$36.00 / person







This package provides for 12 total pieces per person for a 2 Hour Reception

evening

package | hors d'oeuvre | dinner | beverage

Pearl Wedding Reception

Choose to Personalize Your Heavy Hors d'oeuvres Package

Cheese Display

Baguettes of French Bread, Crackers

Fresh Sliced Seasonal Fruit Platter with Honey Yogurt Dip

Carving Station

Select One Steamship of Pork Prime Rib of Beef Herb Roasted Beef Tenderloin

Cold Hors D'oeuvres

Select Two

Roasted Roma Tomato Bruschetta Pimento Cheese on Cornbread Toast Veggie Shooters Prosciutto Breadsticks Spicy Beef Tenderloin with Chipotle Salsa Chipolte Deviled Eggs Smoked Chicken and Pear Salad on Heirloom Tomatoes

Hot Hors D'oeuvres

Select Three

Beer Battered Chicken Tenders Pecan and Sausage Roll Chef's Selection of Spring Rolls Mini Twice Baked Potatoes Mini Quesadilla with Ancho Chicken Crab and Chorizo Fritters

Coffee Service & Iced Tea or punch

\$44.00 / person





This package provides for 18 total pieces per person for a 2 Hour Reception

rehearsal ceremony afternoon **evening** enhancements brunch our ho





package | hors d'oeuvre | dinner | beverage

Ruby Dinner Reception Package

Package Includes one hour hors d'oeuvres reception including two cold hors d'oeuvres selections, two hot hors d'oeuvres selections and punch

Butler Passed Cold Hors d'oeuvres

Select Two

Roasted Roma Tomato Bruschetta
Pimento Cheese on Cornbread Toast
Veggie Shooters
Prosciutto Breadsticks
Spicy Beef Tenderloin with Chipotle Salsa
Chipolte Deviled Eggs

Smoked Chicken and Pear Salad on Heirloom Tomatoes

Hot Hors d' Oeuvres

Select Two

Beer Battered Chicken Tenders
Pecan and Sausage Roll
Chef's Selection of Spring Rolls
Mini Twice Baked Potatoes
Mini Quesadilla with Ancho Chicken
Crab and Chorizo Fritters

Salad

garden salad

Boston lettuce, roasted tomatoes, diakon radishes, carrots

Caesar salad

Romaine lettuces, reggiano, garlic croutons, creamy Caesar wedge salad

Iceberg lettuce, grape Tomatoes, candied walnuts, dried cherries



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage



Ruby Dinner Package Entrée Selections

Includes One Salad Selection, One Entrée Selection, Dinner Rolls, Iced Tea, and Coffee Service

Poultry

Pan Roasted Chicken Breast \$46.00 / person
In peach barbeque sauce with roasted potato salad in mustard vinaigrette

Herb Crusted Chicken \$46.00 / person With pecan wild rice pilaf

Fish & Seafood

Pistachio Crusted Salmon \$48.00 / person
With a blueberry glaze and served with sweet potato and Jicama hash

Shrimp & Grits \$50.00 / person
Large gulf shrimp and a smoked gouda grit cake in tasso ham sauce
on a nest of julienne vegetables

Beef & Pork

New York Strip \$50.00 / person

With potato and vegetable gratin

Smoked 8 oz Filet Mignon \$56.00 / person With roasted potato salad and bacon vinaigrette

Roasted Beef Tenderloin \$54.00 / person

With smoked cheddar mashed potatoes and roasted green bean salad

Smoked Pork Loin With white bean ragu

\$50.00 / person



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage



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Smoked Pork Loin With white bean ragu

\$50.00 / person



rehearsal ceremony afternoon evening enhancements brunch our hoteleast

package | hors d'oeuvre | dinner | beverage



Cash bar

Cash bar prices include service fee and local sales tax

call brands	\$5/each
premium brands	\$6/each
domestic beer	\$4/each
imported beer	\$5/each
wine	\$5/each
assorted Coca Cola products	\$3/each
bottled water	\$3/each

Host bar

Host bar prices will be charged a 20% taxable service charge & local sales tax

call brands	\$5/each
premium brands	\$6/each
domestic beer	\$4/each
Imported beer	\$5/each
wine	\$5/each
assorted Coca Cola products	\$3/each
bottled water	\$3/each

Bartender \$75/each

Call brands

Smirnoff vodka, Beefeaters gin, Bacardi rum, Dewar's scotch, Makers Mark bourbon, Canadian Club whiskey, Sauza Gold tequila

Premium brands

Absolut vodka, Tanqueray gin, Captain Morgan's rum, Chevis scotch, Jack Daniel's whiskey, Crown Royal whiskey, Jose Cuervo Gold tequila



rehearsal ceremony afternoon **evening** enhance

package | hors d'oeuvre | dinner | beverage



Specialty Beverage Selections

Champagne punch \$45/gallon
Mimosas \$45/gallon
Rum Punch \$45/gallon
Bloody Mary \$45/gallon
Margaritas \$45/gallon

Champagne Toast \$4/person

(non-alcoholic toasts offered upon request)

Let us create a signature drink that reflects your style







our hotel rehearsal ceremony afternoon evening enhancements brunch

unique details

We offer unparalleled services that your guests will appreciate, from vale parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



enhancements







Allow our team of experts to create heavenly designs especially for you in our full service, on-site pastry kitchen

Wedding Cake \$4.50 & up (per person)

Grooms Cake \$4.50 & up (per person)

Wedding Favor Cookies \$5.00 & up (per person)

> Ask Your Event Manager About Custom Confections & Delivery Service



rehearsal ceremony afternoon evening **enhancements** brunch our hot





Carving stations make a great addition to buffets and hors d'oeuvre receptions

Carving Stations

Steamship of Pork \$8/person

Peach BBQ sauce Petite rolls

Prime Rib of Beef \$10/person

Au jus Creamy horseradish sauce

Petite rolls

Herb Roasted Beef Tenderloin \$12/person

Creamy horseradish sauce Petite rolls

Per person price includes uniformed chef attendant and is based on a 3-4 oz. serving per person



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Carving stations make a great addition to buffets and hors d'oeuvre receptions

Action Stations

Mashed Potato Station \$8/person

Roasted garlic mashed potatoes Sauteed mushrooms, demi glace Sour cream, chives, crispy pancetta, Cheddar cheese

Southern Grits Station \$10/person

Southern Grits Scallions, smoked bacon, cheddar cheese, Gulf shrimp, butter, garlic

Pasta Station \$12/person

Marinara & basil cream sauces
Italian sausage, shrimp, roasted chicken,
Grilled seasonal vegetables

Custom stations available upon request

Per person price includes uniformed chef attendant and is based on a 4-5 oz. serving per person



rehearsal

ceremony

afternoor

evening

enhancements

brunch

our hote



Enhancements

May We Suggest...

White draping behind ceremony or head table

\$50/set

Labor \$75/hour; 3 hour minimum

White drapery panels behind cake tables or on the corners of the dance floor

\$25/panel

Labor \$75/hour; one hour minimum

Custom Up-lighting of drapery

\$25 per light

Assorted Sized Paper Lanterns with optional colored bulbs \$9/each

Labor \$75/ hour; custom quote

Custom Printed Menu Cards

(up to 3 colors, text only)

\$.65/each



White Poly Cotton Blend Chair Covers with Satin Ties \$4/each

Customized Specialty Linen Available custom quote

Coat Check or Restroom Attendants \$75/each; up to 3 hours service

Speak with your event planner to customize the details of your special day





distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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Brunch

Diamond Breakfast Buffet

Wedding Mimosas

Orange Juice, Cranberry Juice

Coffee Service, Iced Tea

Scrambled Eggs
Smoked Bacon
Country Sausage Links
Breakfast Potatoes
Smoked Gouda Grits

Sausage Gravy & Homemade Biscuits
Fresh Sliced Seasonal Fruit Platter with Tangy Yogurt Dip
Breakfast Bakery Goods
Bagels with Homemade Fruit Cream Cheese

\$34.00 / person

All food items are served for a period of 1 1/2 Hours



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Brunch Enhancements

Omelet Station

\$6/person

Omelets prepared to order with assorted toppings Poached Eggs Fried Eggs

Griddle Station

\$6/person

French Toast

Johnny Cakes

Served with Seasonal Berries

Warm Maple Syrup and Fruit Compote

Beignet Station

\$6/person

Fresh Fried Beignets
Assorted Toppings
Fresh Pressed Coffee

Fresh Fruit Smoothie Station

\$6/person

Creamy yogurt and fresh seasonal fruit Smoothies prepared to order

Per person price includes one uniformed chef attendant





brunch rehearsal ceremony afternoon evening enhancements

romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more then 2,500 hotels and resorts worldwide for a unique destination wedding.



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accommodations

A complimentary standard sleeping room for the Bride and Groom on the wedding night is provided for the bridal couple with catering revenue of \$5000 or more. For an additional charge, the sleeping room may be upgraded to a suite, based upon availability.

Special rates are available for guests with a contracted room block of 10 or more rooms.

payment

A non-refundable advance deposit of 30% of your anticipated total revenue will be required upon the return of the signed contract. The deposit will be applied toward the final balance of your event.



Full payment in advance is required. Final payment for your event will be required 10 business days prior with a check or 3 business days prior with credit card authorization or cash along with your guaranteed attendance. A credit card will be secured for any additional expenses.



evenino

enhancement

brunch

our hotel





food/menus

We take pride in providing the finest quality Banquet Food and Service. Creativity is our specialty and we will be pleased to custom design menus to best suit your needs. Children's Meals and Specialty Dietary Menus are easily accommodated. The Marriott Shoals Hotel and Spa is responsible for the quality and freshness of food service to our guests. Due to Health Department regulations, food may not be brought into the hotel nor taken of the premises after it has been prepared or served.

service charge/tax

A 20% taxable service charge will be applied to all food, beverage, and audio visual charges. Federal Law mandates that all service charges are subject to sales tax, currently 8.5%. Room Rental, Décor Items and Audio Visual Fees are also taxed at the state lodging tax rate, currently 11%. Labor fees (i.e. bartender) are exempt from tax and service fees.



afternoon

evenino

enhancement

brunch

our hote



function guarantees

In order to fully prepare for your guests, a final guarantee of attendance must be given to your Catering/Event Manager at least 72 business hours prior to the Event Start Date. If a guarantee is not received, the expected number contracted will become the guarantee. When a guarantee is given, this will become the final guarantee, not subject to reduction. If the actual attendance exceeds the guaranteed number, additional charges per person will be added to the final bill. Banquet event orders must be signed by an authorized representative of the group and returned to the events department at least 48 hours prior to the first function start date.

audio visual

Audio Visual equipment is available at competitive rates through our inhouse audio visual department. We have a full line of packages available to meet your needs.



smoking/tobacco

The Marriott Shoals Hotel & Spa is a smoke free property. No tobacco products are to be used *inside* the hotel, its guestrooms and restaurants or *inside* any area of the conference center. Designated outside smoking areas are located throughout the property.



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alcohol/beverage

The Marriott Shoals Hotel & Spa is the only licensed authority to sell an serve alcohol on the premises, governed by the state of Alabama Alcohol Beverage Control Board. Therefore, by law, *alcohol is not permitted to be brought into the Hotel by outside vendors or individuals.* The Hotel reserves the right to refuse service to any guest who appears to be underage, without legal identification, or appears to be intoxicated. The Hotel reserves the right to request the removal of any alcoholic beverage brought into the hotel banquet facilities. We support the "Designated Driver" program.

Meeting Space

Your Catering Sales Manager will work with you to provide the most appropriate room for your event. The number of expected guests determines room selections. The Hotel reserves the right to reassign the room to better accommodate your guests. Reception space rental ranges from \$350-\$2000.

wedding coordination

Let us handle the details. We offer full on-site wedding coordination. Let our Marriott Certified Wedding Coordinator handle the details of your rehearsal, ceremony and reception. Coordination services begin at \$200.



rehearsal

ceremony

afternoor

evening

enhancement:

brunch

our hote



Frequently asked questions

May we offer more than one entrée at our reception?

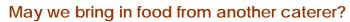
We take pride in providing you with the finest quality of banquet food and service. In order to facilitate this, we request that entrée selections on all served banquet meals be limited to <u>one</u> selection. *Guests with special dietary needs will be accommodated.*

What if my favorite foods are not offered on your menu?

Creativity is our specialty and we will be pleased to custom design menus to best suit your needs.

Is there a Children's Menu Available?

Yes, we provide two options for children ages 10 & under. Choose either chicken tenders, french fries and a fruit cup for \$12 per child *or* we can offer a child's portion of your menu selection for half price.



The Marriott Shoals Hotel & Spa is responsible for the quality and freshness of food served to our guests. Due to current Health Department regulations, food may not be brought into the hotel banquet spaces and food may not be taken off premises after it has been prepared.

The Marriott Shoals has a full service pastry kitchen in-house. If you prefer to use an outside bakery, a \$100 fee will be applied. This fee does not include cake cutting services. Cake cutting fees for cakes prepared by an outside caterer are \$75 per cake attendant requested.

Cake cutting is complimentary and included with a cake purchased from the Marriott Shoals Bakery.



afternoor

evening

enhancement:

brunch

our hote





Frequently asked questions

May we provide our guests with alcoholic beverages?

We offer a complete selection of beverages to compliment your event. The Marriott Shoals Hotel & Spa is the only licensed authority to sell and serve alcohol on the premises, governed by the Alabama Alcohol Beverage Control Board. Therefore, by law, alcohol is not permitted to be brought in to the Hotel by outside vendors or individuals. The Hotel reserves the right to refuse service to any guests that appears to be underage, without legal identification, or appears to be intoxicated. The Marriott Shoals Hotel and Spa reserves the right to request the removal of any alcoholic beverage brought into the Hotel's banquet facilities.

Will I have time to decorate for my wedding?

Same day setup time will be scheduled appropriately prior to the start of your event. Additional rental may apply if decoration/setup requires use of the space on the day before or after the event.

What is included with my reception space rental fees?

Reception space rental includes: tables with standard cotton linen in either white or black, banquet chairs, riser for head table, dance floor, gift table, cake tables, guest book table, DJ table if necessary and an event manager to assist you in planning the setup details and food functions for your perfect day.

Does the Marriott offer childcare services during events?

Due to licensing requirements the Marriott Shoals does not offer childcare services.

