



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

ROCHESTER AIRPORT MARRIOTT®

1890 WEST RIDGE ROAD, ROCHESTER, NY 14615

T: 585.225.6880

marriott.com/ROCAP

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

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YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN OUR
BREATH TAKING VENUE. NO MATTER YOUR PREFERENCES, WE WILL TAKE
CARE OF EVERYTHING FROM THE MENU, TO THE PLACE CARDS, TO
ACCOMMODATIONS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.



WEDDING MENUS

IN ADDITION TO THE ITEMS LISTED ON THE FOLLOWING RECEPTION MENUS,
ALL PACKAGES INCLUDE:

TABLE LINENS AND NAPKINS IN WHITE
VOTIVE CANDLES ON EACH TABLE
WOOD PARQUET DANCE FLOOR
FAVOR AND PLACE CARD SET-UP
CAKE CUTTING AND SERVICE
COMPLIMENTARY KING GUESTROOM FOR THE WEDDING COUPLE
SPECIAL ROOM RATE FOR GUESTS
MARRIOTT CERTIFIED WEDDING PLANNER

SIGNATURE PACKAGE \$89

FOUR HOUR PACKAGE BAR SERVING MARRIOTT
SELECT BRANDS & CHAMPAGNE TOAST

HORS D'OEUVRES – SELECT FOUR

CHEESE BLOCK | imported and domestic cheese, olives, pepperoncini, baguette crackers
CRISP CUT VEGETABLES | with assorted dips
SLICED FRESH FRUIT AND BERRIES
ITALIAN CHARCUTERIE BOARD | chef selected meats, cheeses and accompaniments
MARYLAND CRAB DIP | authentic maryland recipe with sherry and old bay spice
BAKED SPINACH ARTICHOKE SPREAD | with feta and lemon
BISTRO CROSTINI | beef tenderloin, roasted red pepper, creamy horseradish
BAKED BRIE CROSTINI | with seasonal fruit chutney
ROASTED RED PEPPER ARANCINI | spicy marinara
COCONUT CHICKEN SKEWER | thai chili sauce
PORK POT STICKERS | citrus hoisin sauce
CAPRESE SKEWERS | cherry tomatoes, fresh mozzarella, basil, balsamic drizzle
SRIRACHA GLAZED CHICKEN FLATBREAD | garlic oil, red onion, honey glazed crispy chicken
ROASTED MEATBALLS | fresh marinara, shaved parmesan
MARYLAND CRAB CAKES | spicy remoulade
MARGARITA SHRIMP | lime tomato salsa
BUFFALO CHICKEN MEATBALLS | bleu cheese drizzle
SPINACH ARTICHOKE STUFFED MUSHROOMS
CHICKEN TEMPURA | with sweet & sour sauce

STARTERS – SELECT ONE

SEASONAL SOUP
MIXED GREEN SALAD | cucumbers, grape tomatoes, carrots, balsamic vinaigrette
CAESAR SALAD | romaine, asiago cheese, croutons, classic caesar dressing

CAPRESE SALAD | mixed greens, tomato, fresh mozzarella, lemon vinaigrette

INTERMEZZO

FRUIT SORBET

ENTRÉES – SELECT TWO

INCLUDES:
choice of starch and fresh seasonal vegetables
artisan rolls with butter
coffee and tea

APPLE AND SAUSAGE STUFFED CHICKEN | apple cider demi glace
MAPLE GLAZED CHICKEN | stuffed with swiss chard and bacon
GRILLED CHICKEN | topped with fresh bruschetta, balsamic glaze
FRENCH CUT CHICKEN BREAST | leeks, spring onions, chive butter
SEARED THYME CHICKEN | lemon artichoke sauce, tomato concasse
CHICKEN FLORENTINE | stuffed with spinach and pancetta
ASIAGO MUSHROOM, SPINACH STUFFED CHICKEN | dijon mornay
SLICED BEEF TENDERLOIN | demi glace
BRAISED BEEF SHORT RIBS | au jus
SEARED SALMON | brandy brown sugar sauce, pecans
GRILLED SALMON | mango apricot chutney
BLACKENED MAHI MAHI | pineapple salsa
SEARED MAHI MAHI | roasted red pepper sage cream

VEGETARIAN – SELECT ONE

LENTIL STUFFED PORTABELLO MUSHROOM | mozzarella, roasted red pepper sauce
ZUCCHINI AND SUMMER SQUASH RATATOUILLE ROULADE | roasted red pepper sage cream

DUET PLATE – SELECT ANY TWO ENTRÉES

SUMMER OPTION | grilled chicken bruschetta, sliced tenderloin with demi, roasted potato, seasonal vegetable
FALL OPTION | apple sausage stuffed chicken, traditional braised short rib, marbled mashed potato, seasonal vegetable

OCTOBER 2021

PREMIER PACKAGE \$119

FOUR HOUR PACKAGE BAR SERVING MARRIOTT PREMIUM BRANDS
HAND PASSED CHAMPAGNE OR SIGNATURE COCKTAIL UPON ARRIVAL
CHAMPAGNE TOAST
HOUSE WINE SERVICE WITH DINNER

HORS D'OEUVRES – SELECT FOUR

CHEESE BLOCK | imported and domestic cheese, olives, pepperoncini, baguette crackers
CRISP CUT VEGETABLES | assorted dips
ITALIAN CHARCUTERIE BOARD | chef selected meats, cheese and accompaniments
SLICED FRESH FRUIT AND BERRIES
MARYLAND CRAB DIP | authentic maryland recipe, sherry, old bay spice
BAKED SPINACH ARTICHOKE SPREAD | feta and lemon
BISTRO CROSTINI | beef tenderloin, roasted red peppers, creamy horseradish
BAKED BRIE CROSTINI | seasonal fruit chutney
ROASTED RED PEPPER ARANCINI | spicy marinara
COCONUT CHICKEN SKEWER | thai chili sauce
PORK POT STICKERS | citrus hoisin sauce
CAPRESE SKEWERS | cherry tomatoes, fresh mozzarella, basil, balsamic drizzle
SRIRACHA GLAZED CHICKEN FLATBREAD | garlic oil, red onion, honey glazed crispy chicken
ROASTED MEATBALLS | fresh marinara, shaved parmesan
MARYLAND CRABCAKES | spicy remoulade
MARGARITA SHRIMP | lime, tomato salsa
MAPLE GLAZED BACON WRAPPED SCALLOPS
BUFFALO CHICKEN MEATBALLS | bleu cheese drizzle
SPINACH ARTICHOKE STUFFED MUSHROOMS
CHICKEN TEMPURA | sweet & sour sauce
BEEF SATAY | peanut sauce
SHRIMP FETZNER | prosciutto wrapped, feta stuffed, melon coulis
MANGO JALAPENO CRAB SALAD | endive
SPICY TUNA | crispy won ton cracker, wakami salad
FIG & GOAT CHEESE TART
ZUCCHINI & WILD RICE PANCAKE | goat cheese, tomato jam

STARTERS – SELECT ONE

SEASONAL SOUP
MIXED GREEN SALAD | cucumbers, grape tomatoes, carrots, balsamic vinaigrette
CAESAR SALAD | romaine, asiago cheese, croutons, classic caesar dressing
CAPRESE SALAD | mixed greens, tomato, fresh mozzarella, lemon vinaigrette
SPINACH STRAWBERRY SALAD | creamy lemon poppyseed dressing
POACHED PEAR SALAD | spicy pecans, cherry balsamic vinaigrette
AUTUMN SALAD | roasted butternut squash, dried cranberries, toasted pumpkin seeds, pomegranate balsamic vinaigrette

INTERMEZZO

FRUIT SORBET

OCTOBER 2021

PREMIER PACKAGE (CONTINUED)

ENTRÉES – SELECT TWO

INCLUDES:

choice of starch and fresh seasonal vegetables
artisan rolls with butter
coffee & tea

APPLE AND SAUSAGE STUFFED CHICKEN | apple cider demi glaze
MAPLE GLAZED CHICKEN | stuffed with swiss chard and bacon
GRILLED CHICKEN | topped with fresh bruschetta, balsamic glaze
FRENCH CUT CHICKEN BREAST | leeks, spring onions, chive butter
SEARED THYME CHICKEN | lemon artichoke sauce, tomato concasse
CHICKEN FLORENTINE | stuffed with spinach and pancetta
ASIAGO MUSHROOM, SPINACH STUFFED CHICKEN | dijon mornay
GRILLED FILET MIGNON | demi glaze
SLICED BEEF TENDERLOIN | demi glaze
BRAISED BEEF SHORT RIBS | au jus
SEARED SALMON | brandy brown sugar sauce, pecans
GRILLED SALMON | mango apricot chutney
BLACKENED MAHI MAHI | pineapple salsa
SEARED MAHI MAHI | roasted red pepper sage cream
PAN SEARED SCALLOP | sweet corn salsa
HERB CRUSTED HAILBUT | lemon butter

VEGETARIAN – SELECT ONE

LENTIL STUFFED PORTABELLO MUSHROOM | mozzarella, roasted red pepper sauce
ZUCCHINI AND SUMMER SQUASH RATATOUILLE ROULADE | roasted red pepper sage cream

DUET PLATE – SELECT ANY TWO ENTRÉES

SUMMER OPTION | grilled chicken bruschetta, sliced tenderloin, demi glaze, roasted potato, seasonal vegetable
FALL OPTION | apple sausage stuffed chicken, traditional braised short rib, marbled mashed potato, seasonal vegetable
SURF-n -TURF OPTION 1 | sliced tenderloin with demi glaze, shrimp garlic tomato sauté, mashed potatoes, seasonal vegetable
SURF-n-TURF OPTION 2 | sliced tenderloin with demi glaze, pan roasted scallops, lemon beurre blanc, au gratin potatoes, seasonal vegetable

ELITE COFFEE STATION

REGULAR AND DECAF COFFEE AND TEA
FLAVORED SYRUPS
WHIPPED CREAM
HONEY
LEMON

UPGRADES ALSO INCLUDED IN PREMIER PACKAGE

WHITE FLOOR LENGTH LINEN
FULL BALLROOM UPLIGHTING
SUITE FOR WEDDING COUPLE THE NIGHT OF THE WEDDING

OCTOBER 2021

BREAKFAST BUFFET \$30

ALL BREAKFAST BUFFETS SERVE A MINIMUM OF 25+ GUESTS AND INCLUDES:

CHILLED FRUIT JUICE, PURIFIED WATER

CITRUS BERRY PUNCH UPON ARRIVAL

SEATTLE'S BEST® COFFEE AND TEA

ARTISAN ROLLS WITH BUTTER

BREAKFAST BUFFET

breakfast breads, scones, butter & preserves

seasonal sliced fresh fruit

cage-free scrambled eggs

bacon

roasted potatoes, leeks & onions

crème brulee french toast

mixed green salad, cucumbers, grape tomatoes, carrots,

balsamic vinaigrette

ENTRÉES – SELECT ONE

CHICKEN FRENCH | lemon sherry cream sauce

CHICKEN MARSALA | mushroom sauce

OVER ROASTED SALMON | lemon-dill cream

CAVATAPPI PASTA | blush sauce, asiago cheese, spinach

ENHANCEMENTS - PRICED INDIVIDUALLY

SPIKED PUNCH | 6

MIMOSA | 10

BLOODY MARY BAR | 12 (\$50 bartender fee required)

OCTOBER 2021

SERVED LUNCHEON \$28

SERVES A MINIMUM OF 20+ GUESTS AND INCLUDES:
ARTISAN ROLLS AND BUTTER, CITRUS BERRY PUNCH-UPON ARRIVAL
SEATTLE'S BEST® COFFEE, ICED AND HOT TEA

STARTERS-SELECT ONE

soup
mixed greens salad, cucumbers, grape tomatoes, carrots,
balsamic vinaigrette
caesar salad, romaine, asiago cheese, croutons,
classic caesar dressing

ENTRÉES – SELECT TWO

CHICKEN CAESAR SALAD
COBB SALAD
CHICKEN CAESAR WRAP | with fresh fruit salad
GRILLED VEGETABLE WRAP | with fresh fruit salad
PAN ROASTED SALMON | charred tomato salsa, confetti orzo,
seasonal vegetable
CHICKEN CHARDONNAY | bonless seared breast, chardonnay
sauce, seasonal vegetable, jasmine rice
THREE CHEESE TORTELLINI | mushrooms, peppers,
blush sauce

OCTOBER 2021

REHEARSAL DINNER EVENING BUFFETS

ALL DINNER BUFFETS INCLUDES:
ARTISAN ROLLS WITH BUTTER,
SEATTLE'S BEST® COFFEE, TEA AND HOT CHOCOLATE

BBQ | 36

mini corn muffins, honey butter
mixed green salad, bacon, broccoli, cheddar cheese tossed in a
bbq herb dressing
fruit salad
southern coleslaw
spiced corn
roasted sweet potatoes
bbq pulled pork with sandwich rolls
slow roasted chicken breast
apple crumb crisp

VENICE | 36

caesar salad, romaine, asiago cheese, croutons,
classic caesar dressing
focaccia bread
fresh fruit salad
anitpasta salad, italian cured meats, artichokes, mixed olives,
provolone cheese, golden italian dressing
roasted red potatoes, parmesan, salt, pepper
cavatappi pasta, blush sauce, asiago cheese, spinach
chicken cutlet, fresh tomato sauce, shaved parmesan
assorted pizza
italian cookies & biscotti

MEDITERRANEAN | 40

roasted garlic hummus, fresh vegetables, pita
mixed greens, garbanzo beans, grape tomatoes, julienned
peppers, lime-cumin vinaigrette
couscous salad, cucumber, tomato, artichokes, roasted red
pepper, fresh herbs, lemon olive oil
seasonal fresh vegetable
roasted potatoes, leeks & onion
shrimp and tomato scampi with farfalle, lemon cream
mediterranean stuffed chicken with spinach, sun-dried
tomatoes, asiago cheese, roasted red pepper sauce
vanilla cheese cake, raspberry glaze

OCTOBER 2021

DINNER

BUFFET SELECTIONS

ALL DINNER BUFFETS SERVE A MINIMUM OF 25+ GUESTS AND INCLUDES:
ARTISAN ROLLS WITH BUTTER & SEASONAL VEGETABLE
SEATTLE'S BEST® COFFEE AND TEA

STARTERS-SELECT ONE

SOUP

MIXED GREEN SALAD | cucumbers, grape tomatoes, carrots,
balsamic vinaigrette

CAESAR SALAD | romaine, asiago cheese, croutons,
classic caesar dressing

SPECIALTY SALAD – SELECT ONE

ITALIAN ORZO SALAD | fresh mozzarella, oven roasted
tomatoes, basil, extra virgin olive oil

FRUIT SALAD | with fresh berries

GRILLED MARINATED VEGETABLES

ANTI-PASTO SALAD | italian cured meats, artichokes, mixed
olives, provolone cheese, italian dressing

QUINOA TABBOULEH | lemon vinaigrette

APPLE CRANBERRY FARRO SALAD | apple cider vinaigrette

STARCHES – SELECT TWO

PARMESAN ROASTED RED POTATOES

ROASTED POTATOES | leeks, onions

MARbled MASHED POTATOES

GARLIC MASHED POTATOES

RICE PILAF | quinoa

WILD RICE PILAF

CAVATAPPI PASTA | blush sauce, asiago cheese, spinach

BAKED RIGATONI | mozzarella, fresh tomato sauce

ENTRÉES

SELECT TWO | 42 PER PERSON

SELECT THREE | 46 PER PERSON

SLICED SIRLOIN | bordelaise

BRAISED BEEF SHORT RIBS | demi-glace

ROASTED TURKEY BREAST

ROASTED PORK LOIN

OVEN ROASTED SALMON | lemon dill cream sauce

BLACKENED MAHI MAHI | pineapple salsa

ASIAGO MUSHROOM & SPINACH STUFFED CHICKEN | dijon
mornay

GRILLED CHICKEN BREAST | fresh bruschetta, balsamic glaze

APPLE & SAUSAGE STUFFED CHICKEN | apple cider demi-glace

SEARED CHICKEN BREAST | sautéed spinach, fresh red sauce,
mozzarella

CHEF CARVING (\$50 fee required)

NEW YORK STRIP LOIN | 5

ROASTED PRIME RIB | 6

BEEF TENDERLOIN | 7

DESSERTS - SELECT ONE

APPLE CRUMB PIE | caramel sauce

DARK CHOCOLATE MOUSSE | whipped cream

VANILLA CHEESECAKE | caramel sauce

TUXEDO CAKE | whipped cream

SEASONAL FRUIT SORBET

OCTOBER 2021

REHEARSAL DINNERS SERVED

ALL DINNERS INCLUDE:
ARTISAN ROLLS WITH BUTTER
SEATTLE'S BEST® COFFEE AND TEA

STARTERS - SELECT ONE

SOUP
MIXED GREENS SALAD | cucumbers, grape tomatoes, carrots,
champagne vinaigrette
CAESAR SALAD | romaine, asiago cheese, croutons,
classic caesar dressing

ENTRÉES - SELECT TWO

GRILLED 8oz FILET MIGNON | demi-glace | 42
GRILLED NEW YORK STRIP STEAK | au poivre sauce | 40
BRAISED BEEF SHORT RIB | demi-glace | 36
ASIAGO, MUSHROOM & SPINACH STUFFED CHICKEN | dijon
mornay | 30
SEARED THYME CHICKEN | lemon artichoke sauce,
tomato concasse | 30
GRILLED CHICKEN | fresh bruschetta, balsamic glaze | 30
FRENCH CUT CHICKEN BREAST | leeks, spring onions,
chive butter | 32
PAN ROASTED SCALLOPS | sweet corn couscous,
roasted red pepper alfredo | 38
GRILLED SALMON | citrus salsa | 35
LENTIL STUFFED PORTOBELLO MUSHROOM | mozzarella,
roasted red pepper sauce | 28
TOMATO STUFFED EGGPLANT | sautéed spinach,
fresh red sauce | 28
ZUCCHINI & SUMMER SQUASH RATATOUILLE ROULADE |
asiago, fresh red sauce | 28

DUO ENTRÉES

NEW YORK STRIP STEAK DEMI-GLACE & SHRIMP GARLIC
TOMATO SAUTÉ | parmesan roasted potato, seasonal
vegetable | 48
GRILLED PETITE FILET MIGNON DEMI-GLACE & PAN
ROASTED SCALLOPS LEMON BEURRE BLANC | au gratin
potatoes, seasonal vegetable | 48

DESSERTS - SELECT ONE

APPLE CRUMB PIE | caramel sauce
DARK CHOCOLATE MOUSSE | whipped cream
VANILLA CHEESECAKE | caramel sauce
TUXEDO CAKE | whipped cream
SEASONAL FRUIT SORBET

OCTOBER 2021

WEDDING AFTER HOURS

LATE NIGHT FOOD STATION PRICED INDIVIDUALLY

PIZZA AND WINGS | 10

choice of cheese or pepperoni

buffalo chicken wings, celery, bleu cheese

GARBAGE PLATE | 12

grilled hamburgers, home fries, hot meat sauce, mac salad,
onions, ketchup, mustard

OCTOBER 2021

ENHANCEMENTS

HOUSE WINE SERVICE WITH DINNER | \$21 per bottle

HAND PASSED SIGNATURE COCKTAIL OR CHAMPAGNE

(see event manager for options) | \$3 per person

PREMIUM BAR | \$12 per person

ELITE COFFEE STATION | \$6 per person

LATE NIGHT FOOD STATION:

WHITE FLOOR LENGTH LINENS | \$15 per table

FULL BALLROOM UPLIGHTING | \$599

MONOGRAM | \$199

CENTERPIECE PIN SPOTTING | \$25 per light, minimum of 8

FIVE HOUR PHOTO BOOTH | \$799

HEAD TABLE PIPE AND DRAPE BACKDROP | \$250

OCTOBER 2021

POLICY INFORMATION

DEPOSITS AND MINIMUMS

We require a non-refundable deposit for all social events. This deposit will be applied toward your final bill at full value. In the event that you cancel your scheduled function, your deposit shall become the property of the hotel. Your event manager will inform you of any minimum requirements and deposit schedules.

GUARANTEES

We must be informed of your guaranteed attendance at least five business days prior to the function. This will be considered your minimum guarantee, which is not subject to reduction. Moreover, it is agreed that if we do not receive a guarantee number five days in advance, we will use the expected number of guests as your guaranteed number, for which you will be billed - regardless of the final attendance count on the day of the event.

MENU

No food or beverage may be brought into the hotel from outside sources with the exception of wedding cakes and pastries from a Monroe County Health Department Approved Bakery. Menu prices are subject to increase on an annual basis. Please note that our certified wedding planners and our chef would be delighted to work with you in designing theme parties, packages and other menus that may better suit your particular event.

BEVERAGE SERVICE

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage sales and service are regulated by the state of New York. The hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no alcoholic beverages may be brought into the hotel from outside sources. Please note that all servers are trained to discontinue beverage service to any guest at their discretion. A valid I.D. is required of all guests for beverage service.

ADMINISTRATIVE FEE AND SALES TAX

23% administrative fee and 8% sales tax will be applied to all charges.

OCTOBER 2021



WEDDING MENUS

IN ADDITION TO THE ITEMS LISTED ON THE FOLLOWING RECEPTION MENUS,
ALL PACKAGES INCLUDE:

TABLE LINENS AND NAPKINS IN WHITE
VOTIVE CANDLES ON EACH TABLE
WOOD PARQUET DANCE FLOOR
FAVOR AND PLACE CARD SET-UP
CAKE CUTTING AND SERVICE
COMPLIMENTARY KING GUESTROOM FOR THE WEDDING COUPLE
SPECIAL ROOM RATE FOR GUESTS
MARRIOTT CERTIFIED WEDDING PLANNER