



unforgettable weddings

Rochester Airport Marriott



Rochester Airport Marriott

1890 Ridge Road West, Rochester, New York, USA

15852256880

marriott.com/rocap

Wedding Packages

In addition to the items on the 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 and guestroom for the wedding couple

Special room rate for guests

Marriott certified wedding planner



Signature Package - \$119

Pricing per Person

Four hour package bar serving Marriott select brands and 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

(included)

- Fruit Sorbet

Signature Package (Continued)

ENTREES

(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 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
- 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
- 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 entrees)

- 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

Premier Package - \$149

Pricing per Person

Four hour package bar serving Marriott select brands and champagne toast

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

HORS D'OEUVRES (Continued)

(select four)

- 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

Premier Package (Continued)

STARTERS

(select one)

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

INTERMEZZO

(included)

- Fruit Sorbet

ENTREES

(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

- 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

- ASIAGO MUSHROOM, SPINACH STUFFED CHICKEN | dijon mornay
- GRILLED FILET MIGNON | demi glace
- 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
- PAN SEARED SCALLOP | sweet corn salsa
- HERB CRUSTED HAILBUT | lemon butter
- LENTIL STUFFED PORTABELLO MUSHROOM | mozzarella, roasted red pepper sauce
- ZUCCHINI AND SUMMER SQUASH RATATOUILLE ROULADE | roasted red pepper sage cream

Premier Package (Continued)

DUET PLATE

(select any two entrees)

- 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 grantin potatoes, seasonal vegetable

ELITE COFFEE STATION

(included)

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

PREMIER PACKAGE UPGRADES

(included)

- WHITE FLOOR LENGTH LINEN
- GUESTROOM FOR WEDDING COUPLE NIGHT OF THE WEDDING



Breakfast Buffet

\$34.00

Priced per Person - Minimum of 25 Guests

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

ENTREES

(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 \$8.00
- MIMOSA \$12.00
- BLOODY MARY BAR \$14.00

Bartender fee of \$100 per bartender. Three hour minimum charge and \$75 each additional hour.
One Bartender Required per 100 guests.



Served Lunch

\$32.00

Priced per Person - Minimum of 20 Guests

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

ENTREES

(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

Rehearsal Dinner - Themed Buffets

Priced per Person - Minimum of 25 Guests

INCLUDES: ARTISAN ROLLS AND BUTTER, SEATTLE'S BEST® COFFEE, ICED AND HOT TEA

BBQ

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
\$39.00

VENICE

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
\$39.00

MEDITERRANEAN

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
\$43.00



Rehearsal Dinner - Buffet

Priced per Person - Minimum of 25 Guests

INCLUDES: ARTISAN ROLLS AND BUTTER, SEASONAL VEGETABLE, SEATTLE'S BEST® COFFEE, ICED AND HOT 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

DESSERTS

(select one)

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

ENTREES

(select two - \$45.00 per person)

(select three - \$49.00 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

Chef carving fee required. \$90 per carver per hour.
One carver per 75 people.

- New York Strip Loin \$8.00
- Roasted Prime Rib \$9.00
- Beef Tenderloin \$11.00

Rehearsal Dinner - Served

INCLUDES: ARTISAN ROLLS AND BUTTER, SEATTLE'S BEST® COFFEE, ICED AND HOT TEA

STARTERS

(select one)

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

ENTREES

(select two)

- GRILLED 8oz FILET MIGNON | demi-glace | \$45.00
- GRILLED NEW YORK STRIP STEAK | au poivre sauce | \$43.00
- BRAISED BEEF SHORT RIB | demi-glace | \$39.00
- ASIAGO, MUSHROOM & SPINACH STUFFED CHICKEN | dijon mornay | \$33.00
- SEARED THYME CHICKEN | lemon artichoke sauce, tomato concasse | \$33.00

- GRILLED CHICKEN | fresh bruschetta, balsamic glaze | \$33.00
- FRENCH CUT CHICKEN BREAST | leeks, spring onions, chive butter | \$35.00
- PAN ROASTED SCALLOPS | sweet corn couscous, roasted red pepper alfredo | \$41.00
- GRILLED SALMON | citrus salsa | \$38.00
- LENTIL STUFFED PORTOBELLO MUSHROOM | mozzarella, roasted red pepper sauce | \$31.00
- TOMATO STUFFED EGGPLANT | sautéed spinach, fresh red sauce | \$31.00
- ZUCCHINI & SUMMER SQUASH RATATOUILLE ROULADE | asiago, fresh red sauce | \$31.00

DUO ENTREES

(select one)

- NEW YORK STRIP STEAK DEMI-GLACE & SHRIMP GARLIC TOMATO SAUTÉ | parmesan roasted potato, seasonal vegetable | \$51.00
- GRILLED PETITE FILET MIGNON DEMI-GLACE & PAN ROASTED SCALLOPS LEMON BEURRE BLANC | au gratin potatoes, seasonal vegetable | \$51.00

DESSERTS

(select one)

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



Weddings After Hours

Priced Individually

PIZZA AND WINGS

Choice of cheese or pepperoni pizza
Buffalo chicken wings, celery, bleu cheese
\$12.00

GARBAGE PLATE

grilled hamburgers, home fries, hot meat sauce, mac
salad, onions, ketchup, mustard
\$14.00

Enhancements

- HOUSE WINE SERVICE WITH DINNER
| \$23.00 per bottle
- HAND PASSED SIGNATURE COCKTAIL OR
CHAMPAGNE (see event manager for
options) | \$4.00 per person
- PREMIUM BAR | \$14.00 per person
- ELITE COFFEE STATION | \$7.00 per person
- LATE NIGHT FOOD STATION
- WHITE FLOOR LENGTH LINENS | 16 per
table
- FULL BALLROOM UPLIGHTING | \$699.00
- MONOGRAM | \$149.00
- CENTERPIECE PIN SPOTTING | 29 per
light, minimum of \$8.00
- FIVE HOUR PHOTO BOOTH | \$899.00
- HEAD TABLE PIPE AND DRAPE
BACKDROP | \$300.00



Policy Information

ADMINISTRATIVE FEE AND SALES TAX

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

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 (5) 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.

ROCHESTER AIRPORT MARRIOTT

1890 Ridge Road West, Rochester, New York, USA

 [Visit Website](#)

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