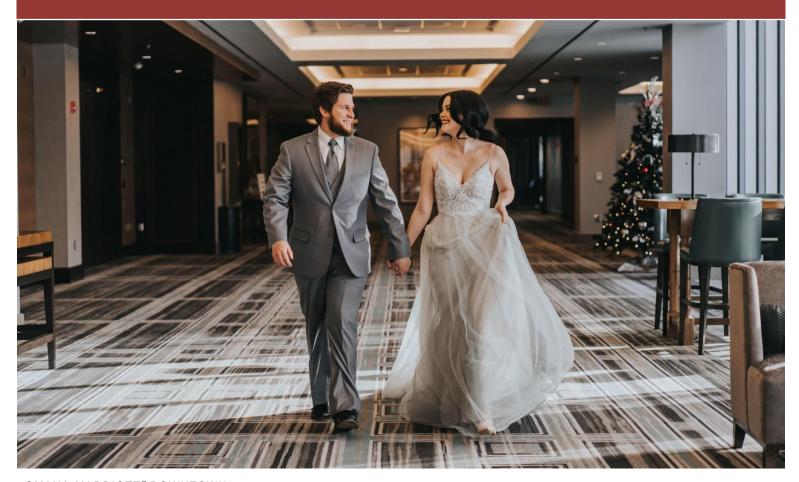


WEDDINGS SETTINGS BY US, INSPIRED BY YOU.



OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT





YOUR...

HOTEL REHEARSAL CEREMONY RECEPTION BRUNCH

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
OMAHA MARRIOTT DOWNTOWN AT THE CAPITOL DISTRICT WILL EXCEED
EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO
AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED
VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY
AN AFFAIR TO REMEMBER.





COMPLIMENTARY SERVICES INCLUDED WITH ALL PACKAGES

- Wedding Night Suite for Couple Complete with Sparkling Wine and Sweet Treat
- Reduced Rate for Wedding Guests with Personalized Reservation Website
- Four Votive Candles per Dinner Table
- Personalized Menu Cards at Each Dinner Place Setting
- · Dance Floor and Staging
- White or Black Floor Length Table Linens and Napkins
- Wedding Cake Cutting Service
- Private Menu Tasting for up to Six Guests with Executive Chef
- Dedicated Event Manager to Assist with the Planning of Your Special Day

Whether you are looking for a modern venue to complement a contemporary wedding theme, or a more classic space to match a timeless motif, Omaha Marriott can accommodate your wedding day vision for an immaculate ceremony and reception. As a popular choice for downtown Omaha wedding venues, we'll do everything we can to ensure your day is one to remember. With high-class culinary experience, devoted customer service, and beautiful venues, Omaha Marriott Downtown is the perfect setting for your cherished day.

The Capitol Ballroom is an 10,275 square foot space with a quaint charm and an inviting atmosphere. This versatile venue allows brides, grooms, and wedding planners to decorate the room based on their unique visions.

The Dodge/Douglas Jr. Ballroom is a 2,808 square foot space with an abundance of natural light and stunning views of downtown Omaha.





WEDDING PACKAGES

Packages do not include dinner options as we prefer for our Executive Chef to craft a custom menu to fit your needs. You are unique and your wedding should be too!

Please refer to the Catering Menu for full Hors d'oeuvres descriptions

PLAZA 30

COCKTAILS:

Three Hour Premium Bar Service with Beer and Wine

Bottled Waters and Soft Drinks for the Duration of the Event

HORS D'OEUVRES:

Choose One Display Station:

- Garden Fresh Bites with Grilled Breads and Dips
- Artisanal Cheese Selection with Accompaniments and Rustic Loaves
- Salumeria with Cured Meats and Accompaniments

RIVERFRONT 42

COCKTAILS:

Four Hour Premium Bar Service with Beer, Wine, and House Liquors

Bottled Waters and Soft Drinks for the Duration of the Event

HORS D'OEUVRES:

Choose Two Passed Hors D'oeuvres:

- · Avocado Toast with Crab
- Mediterranean Antipasto Kabob
- Honey Scented Goat Cheese Crostini
- Miniature Shrimp BLT
- Deviled Egg
- Crispy Buffalo Chicken Spring Roll
- Crispy Mac & Cheese Bites
- Cheese Polenta Tartlet

EXTRAS:

Black or White Chair Covers Tableside Wine Service with Dinner

SKYLINE 68

COCKTAILS:

Four Hour Super Premium Bar Service

Bottled Waters and Soft Drinks for the Duration of the Event

HORS D'OFUVRES

Choose One Display Station:

- Garden Fresh Bites with Grilled Breads and Dips
- Artisanal Cheese Selection with Accompaniments and Rustic Loaves
- Salumeria with Cured Meats and Accompaniments
- From Sea Station

Choose Two Passed Hors D'oeuvres:

- · Avocado Shrimp Toast with Crab
- Mediterranean Antipasto Kabob
- Honey Scented Goat Cheese Crostini
- Miniature Shrimp BLT
- Deviled Egg
- Crispy Buffalo Chicken Spring Roll
- · Crispy Mac & Cheese Bites
- Cheese Polenta Tartlet
- Tempura Shrimp
- Petite Beef Wellington

EXTRAS:

Late Night Bar Snack
Black or White Chair Covers with Ties
LED Uplights
Tableside Wine Service with Dinner

CEREMONY PACKAGES

Please consult your Sales Manager for details





CREATIVE DINING EXPERIENCE

A SAMPLE MENU

You are unique and your wedding should be too. Forgo the traditional dinner and allow your guests to mix and mingle while enjoying a globally influenced, receptionstyle creative dining experience curated just for you.

PASSED FOR YOUR GUESTS

Moroccan Spiced Lamb Meatballs, Tomato Yogurt Sauce
Deviled Eggs with Bacon and Blue Cheese
Vegan Vegetable Samosa, Tamarind Dipping Sauce
Seared Tuna Lollipops, Lemon Parsley Emulsion

ACTION STATIONS

Lamb Ribs with Mint Spinach Pesto and Spiced Carrots
Crab Cakes Fresh off a Flat Grill and Topped with Crème Fraiche, Potato Sticks and Romesco Sauce

DISPLAYS

Bacon-Wrapped Shrimp Casino with Arugula Salad
Fresh Oysters Topped with Caviar and Mignonette
Tuna TarTar with Cucumber and Saffron Mayo
Chilled Steamed Mussels Tossed with Dark Side Vanilla Porter

CARVED TO ORDER

36 Oz. Grass-Fed Beef Rib Eye Steak with Broccoli, Pleasant Ridge Cheese Salad and House-Made Steak Sauce Roasted Whole Amish Boneless Chicken with Spanish Chorizo Cassoulet, Chanterelle Mushrooms, Grilled Onion, Arugula, Natural Jus

TAPAS STATION

Moroccan Spiced Filled Phyllo with Cilantro Sauce
Tagine Filled with Lamb Stew and Cous Cous with Garnishes of Almonds, Lemon Zest and Cilantro
Hummus, Babaganoush and Marinated Feta Spread with Cumin Toasted Pita Bread and Warm Naan

FROM THE FARM

Marinated Beets, Pistachio Butter and Pickled Shallots
Classic Caesar Salad, Brioche Croutons and White Anchovies
Butternut Squash and Goat Cheese Croustade with Pear and Hazelnut Salad

SWEETS

Assorted Miniature Bites to Include: Pots du Crème, Crème Brulee, Flourless Chocolate Cake, Lemon Bars, Fruit-Filled Pavlova, House-Made Vanilla Bean Bananas Foster



BEFORE THE I DO'S

GETTING READY ROOM PACKAGES

Keep the Bridal Party energized and engaged all day long with a tasteful and healthy food option.

CELEBRATE 12

Seasonal Fruit Display
Assorted Warm Breakfast Pastries
Parfait with Greek Yogurt, Seasonal Compote and
House-Made Gluten Free Granola
Selection of Naked Smoothies

CHERISH 13

Assorted Naked Juices
Acai and Blueberry Low Fat Yogurt Shooter
Grilled, Marinated Vegetable and Citrus Marinated
Chicken Wraps
Mini Crudités with Assorted House-Made Dips

AFTER THE I DO'S

BRUNCH

We offer multiple brunch options to fulfill your palette and thank your loved ones and guests for joining you in the celebration of your marriage.

Strawberry Parfait, Vanilla Infused Organic Yogurt,

DAWN 31

House Made Gluten Free Granola Seasonally Inspired Coffee Cake Cage Free Scrambled Eggs, Fontina Cheese, Fresh Herbs Corned Beef & Hash, Crispy Potato, Scallion, Crème Fraiche Maple Glazed Sausage Links Coffee, Tea, Assorted Juices

DAYBREAK 29

Seasonal Fruit Salad, Local Honey, Mascarpone Spinach and Feta Scones, Tomato Butter Savory Egg Custard, Roasted Tomatoes, Farmers Bounty of Veggies, Cheese Curd Chicken and Waffles, Spicy Chicken Thighs, Bourbon Maple Syrup Hickory Smoked Bacon Coffee, Tea, Assorted Juices

TO HAVE AND TO HOLD 15

Roasted Seasonal Fruit, Local Comb Honey Peanut Butter and Flax Bars Goji Berry Trail Mix Individual Seasonal Quiche Flavored Still and Sparkling Water

GATHER/ RELAX 15

Grilled Vegetable and Turkey Wrap Chicken Salad Wrap Tarro and Yuca Chips with Seasonal Dips Freshly Baked Assorted Cookies Iced Tea

SUNRISE 27

Seasonal Baked Oatmeal, Fruit Compote, Crystalized Sugar
Hot Cinnamon Rolls, Cream Cheese Frosting
Scrambled Farmers Egg, Pulled Pork, Fontina Cheese,
Arugula, Croissant
Baked French Toast, Roasted Stone Fruit, Comb Honey
Chicken Apple Sausage
Coffee, Tea, Assorted Juices

FIRST LIGHT 27

Steel Cut Oatmeal Dried Fruits, Coconut Milk/Local
Honey, Brown Sugar, House Made Gluten Free Granola,
Toasted Nuts
Seasonally Inspired Coffee Cake
House Made Biscuits and Gravy, Sage Sausage Gravy,
Black Pepper
Ham and Goat Cheese Frittata, Assorted Summer
Squash, Tomato Jam
Crispy Peppered Bacon
Coffee, Tea, Assorted Juices





BAR PACKAGES

WINE, BEER, & SODA BAR

Two hour minimum. \$18/person for first two hours. \$5/person for each additional hour.

PREMIUM PACKAGE BAR

Two hour minimum. \$22/person for first two hours. \$6/person for each additional hour.

SUPER PREMIUM PACKAGE BAR

Two hour minimum. \$26/person for first two hours. \$8/person for each additional hour.

PREMIUM HOST BAR

*priced per drink

Spirit | 8 Wine Glass | 7 Domestic Bottle | 5 Imported/Craft Bottle | 6

SUPER PREMIUM HOST BAR

*priced per drink

Spirit | 10 Wine Glass | 9 Domestic Bottle | 5 Imported/Craft Bottle | 6

PREMIUM

SPIRITS

New Amsterdam Vodka
Broker's London Dry Gin
Cruzan Rum, Gold
Gosling's Black Seal Rum
Sauza Signature Blue Silver Tequila
Jim Beam, Devil's Cut
Johnny Walker Red Blended Scotch
Canadian Club Blended Whiskey
DeKuyper Cordials

BEER

Bud Light, Budweiser Coors Lite, Miller Lite Coors Banquet Miller High Life Sierra Nevada, Kellerweis Corona Extra

WINE

Robert Mondavi, Private Selection Cabernet Sauvignon Sauvignon Blanc Merlot Chardonnay J. Roget

Extra Dry, American Champagne

SUPER PREMIUM

SPIRITS

Tito's Vodka
Bombay Sapphire East
Matusalem Clasico
Pueblo Viejo Blanco
Buffalo Trace
High West Double Rye
Crown Royal
Singleton of Glendullan 12yr
St Remy VSOP French Brandy
Varnelli's Caffe Moka
Lazzaroni Amaretto
Dekuyper Peach Schnapps

BEER

Lucky Bucket Lager West O, Coco Chocolate Stout Founders All Day IPA Peace Tree, Blonde Fatale Peace Tree, Kiss from a Gose Cooper, Spare Rib Pale Ale Millstream, Hefe "R" Weissen

WINE

William Hill - Chardonnay MacMurray Ranch - Pinot Noir Storypoint - Cabernet Sauvignon Murphy-Goode - Red Blend Trivento - Malbec

Custom Burdock+Bitters craft cocktail options available by the gallon.

Kids Beverage Package: \$6/person for first two hours, \$3/person for each additional hour

There is a \$125 bartender fee per tender. Fee waived with Premium or Super Premium Bar Packages.



PREFERRED VENDORS

PHOTOGRAPHERS

The Mullers www.mullersphoto.com 402.339.3535

The Leekers www.theleekers.com 402.991.7277

Trin Jensen www.trinjensen.com

Haley Dolson www.haleydolson.com

VIDEOGRAPHERS

TE Productions www.travisenck.com

Dundee Digital Wedding Films www.ddweddingfilms.com

DJS & MUSIC

ASEDJ aseiowa.com tim@aspecialeventdj.com 515.971.5482

Complete Weddings and Events completeweddingomaha.com 402.339.3535

Image Entertainment imageentertainmentomaha.com 402.515.3569

Omaha Musicians Live omahamusicianslive.com 402.915.2411

Brazilian 2wins www.brazilian2wins.com

BAKERIES

The Cake Gallery www.omahacakegallery.com 402.397.2253

The Cake Specialist www.thecakespecialist.com 402.733.2253

Cupcake Island www.cupcakeisland.com 402.334.6800

The Confectionist theconfectionistomaha@gmail.com instagram.com/the_confectionist

Goldenrod Pastries www.goldenrodpastries.com 402.486.4103

EVENT PRODUCTION

AAA Rents and Event Services aaarentsevents.com missym@aaarentsevents.com 402.339.3707

Love Struck lovestruckevents.co 402.916.9473

Blooms & Bouquets bloomsandbouquets.com 402.730.2640

Creating Atmosphere facebook.com/CreatingAtmosphere 402.934.4734

FLOWERS

Bouquet www.bouquetomaha.com 402.905.0589

Creative Fleurs facebook.com/Creative-Fleurs-114023582078906/ 402.556.4865

Events Etcetera eventsetcetera.net 402.598.7912

Flower Girl Kyle Robino 402.350.4832 kylerobino@me.com

TRANSPORTATION

Ollie The Trolley olliethetrolley.com olliethetrolleyfun@gmail.com 402.934.5466

VIP Sedan and Limousine www.viplimo.com 402.934.5466



POLICIES AND PROCEDURES

See your Sales or Event Manager with any additional questions or for more details.

MENU SELECTION

Final menu selection is due at least 30 days prior to your event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department with proper notice of at least 7 business days. The exact number of special meals must be specified with the guaranteed attendance.

GUEST COUNT AND REVISIONS

You must provide the anticipated number of attendees of your catered functions at the time of booking the event and again (4) business days prior to the scheduled function. If the guarantee is not received, the anticipated attendance will become the guarantee. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. You will be charged for the Final Count or the Guaranteed Attendance Number, whichever is greater. In an upward adjustment, we cannot guarantee that we can provide the same item as originally selected.

AUDIO VISUAL

We can handle all of your Audio Visual needs through our on-site AV company, PSAV. For additional AV information and pricing see your Event Manager.

PRICING AND TAXES

The taxable service charge in effect at the time of the event will be added to all menu items, beverages, and audio visual equipment selected for your event (currently 22%). As required by State law, the appropriate local occupation fee, entertainment tax and sales tax (currently 10%) will be added to the total cost of the function including service charges. *Fees and services are subject to change at the discretion of the Omaha Marriott Downtown at the Capitol District Hotel.

TAX EXEMPT STATUS

The State of Nebraska requires a completed tax exemption form on file prior to arrival. If this form is not received and verified prior to arrival, the organization will not be put on tax exempt status and must file a return with the State of Nebraska in order to receive a refund.

PARKING

Our 12th Street parking garage is available with direct access to the Capitol District or Marriott Hotel via the 4th floor Skybridge. Valet service is available from the 10th Street entrance.

SHIPPING & RECEIVING

Shipping and receiving services are available at the Omaha Marriott Downtown at the Capitol District Hotel. See your Event Manager for shipping and receiving details.

OUTSIDE FOOD & BEVERAGE

All food and beverage served must be purchased from the Omaha Marriott Downtown at the Capitol District Hotel unless otherwise authorized by the Hotel. Corkage fees will apply.

