

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.





WEDDING PACKAGES

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

PLAZA

Six Votive Candles per Table.

Personalized Menu Cards at each Dinner Place Setting.

Dance Floor and Staging.

White or Black Table Linens.

Wedding Cake Display Station.

Private Wedding Tasting for Couple and up to 4 guests.

Champagne Service for Head Table and up to Four Tables.

Two Hour Premium Bar Service with Beer and Wine.

Bottled Waters and Soft Drinks for the Duration of the Event.

ı are unique

Please see your Sales or Event Manager for Ceremony packages

RIVERFRONT

Six Votive Candles per Table.

Personalized Menu Cards at each Dinner Place Setting.

Dance Floor and Staging.

Getting Ready Room Package.

White or Black Table Linens.

Black or White Chair Covers or Upgrade to a Specialty Table Linen.

Upgrade to Wedding Cake Table Service.

Private Wedding Tasting for Couple and up to 4 guests.

Champagne Toast for all Attendees.

Three Hour Premium Bar Service with Beer, Wine, and House Liquors.

Bottled Waters and Soft Drinks for the Duration of the Event.

SKYLINE

CEREMONY

PACKAGES

Six Votive Candles per Table.

Personalized Menu Cards at each Dinner Place Setting.

Dance Floor and Staging.

Getting Ready Room Package.

Black, White or Upgrade to a Specialty Table Linen.

Upgrade to Wedding Cake Cutting Service.

Black or White Chair Covers with Ties.

Up Lights for Ballroom or Bar.

Late Night Bar Snack.

Vignette Lounge Seating in Cocktail Area.

Private Wedding Tasting for Couple and up to 4 guests.

Champagne Toast for all Attendees.

Four Hour Super Premium Bar Service.

Bottled Waters and Soft Drinks for the Duration of the Event.

ROOM AMENITIES ALSO INCLUDED IN ALL PACKAGES

Wedding Night Suite for Couple complete with Champagne and Sweet Treat.

Reduced Group Rate for Wedding Guests with Personalized Reservation Website.

Complimentary Amenity for Each Overnight Room.



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



CUSTOM CREATED DINING EXPERIENCE

A SAMPLE MENU

Better than the Standard Dual Entrée Option, More Elegant than a Casual Buffet. We Feature a Four-Course Meal with a Choice of Four Entrées. All of our events are custom designed for you. Your guests choose an entrée at their table, making your dining experience exceptional.

PASSED HORS D' OEUVRES

Deviled Egg, Mustard Seed, Petite Dill
Petite Beef Wellington, Port Reduction
Yellow Tomato Gazpacho Shooter, Crab Salad Crostini, Micro Basil

STARTER

Pepper Crusted Beef Carpaccio, Rocket Lettuce, Chili Mayonnaise, Capers

SALAD

Chilled Roasted Beets, Cracked Pepper, Watercress, Blue Cheese, Extra Virgin Olive Oil

ENTRÉE

Seared Scottish Salmon, Purple Potatoes, Haricots Verts, Ginger Lime Butter Herb Crusted Lamb Loin, Pea Risotto, Petite Summer Greens, Lamb Jus Grilled Filet of Beef, Warm Beluga Lentils, Roasted Mushrooms, Agrodolce Ricotta and Walnut Ravioli, Arugula, Roasted Wild Mushrooms, Olive Oil

DESSERT

Trio Featuring Chocolate Cake, Goat Cheesecake and Apple Financier

ENHANCED COFFEE STATION

Beansmith Coffee Roasters Signature Blend, Assorted Flavored Syrups, Selection of Toppings



CUSTOM CREATED PLATED MENU

A SAMPLE MENU

We work with you to create a custom menu which fits your needs. All selections are made prior to the event day; allowing your event to be perfectly executed.

PASSED HORS D' OEUVRES

Blue Crab, Chili-Lime Compressed Watermelon, Wonton Cup Tempura Shrimp, Pickled Pineapple, Plum Sake Sauce Crisp Parmesan Artichoke Hearts, Pink Peppercorn Aioli

STARTER

Chilled Grilled Jumbo Shrimp, Caramelized Eggplant Caviar, Basil Pesto, Cherry Tomatoes

SALAD

Sorrel and Red Oak Leaf Lettuce, Shaved Asparagus, Preserved Diced Lemon

ENTRÉE

Grilled Filet Mignon, Whipped Yukon Gold Potatoes, Butter Poached Asparagus, Tomato Marmalade

Roasted All Natural Chicken Breast, Forbidden Rice, Rainbow Swiss Chard, Confit Fennel with Lemon

DESSERT

Chocolate-Buttermilk Layered Panna Cotta, Blackberries

ENHANCED COFFEE STATION

Beansmith Coffee Roasters Signature Blend, Assorted Flavored Syrups, Selection of Toppings



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

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

RELAX

Assorted Cold Pressed 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.

DAWN

Strawberry Parfait, Vanilla Infused Organic Yogurt, House Made Granola Cardamom Bread Knots

Cage Free Scrambled Eggs, Fontina Cheese, Fresh Herbs

Corned Beef & Hash, Crispy Potato, Scallion, Crème Fraiche

Maple Glazed Sausage Patties
Coffee, Tea, Assorted Freshly Squeezed Juices

DAYBREAK

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 Freshly Squeezed Juices

HONOR

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

CHERISH

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

SUNRISE

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 Freshly Squeezed Juices

Seasonal Baked Oatmeal, Fruit Compote, Crystalized

FIRST LIGHT

Steel Cut Oatmeal Dried Fruits, Coconut Milk/Local
Honey, Brown Sugar, House Made 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 Freshly Squeezed Juices





WINE & SPIRITS

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.

HOST BAR

*priced per drink

Premium Spirit | 8 Super Premium Spirit | 10 Premium Wine Glass | 7 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

Seasonal. Please see your Sales or Event Manager for current selections.

There is a \$100 bartender fee per tender. Fee waived with Premium or Super Premium Bar Packages.



PREFERRED VENDORS

PHOTOGRAPHERS

Complete Weddings and Events completeweddingomaha.com amy@completeomaha.com 402.339.3535

JM Studios jmstudiosomaha.com 402.991.7277

Kabloom Studios kabloomstudios.com khara@kabloomstudios.com 402.617.7688

BAKERIES

The Cake Gallery omahacakegallery.com 402.397.2253

The Cake Specialist thecakespecialist.com 402.733.2253

Le Cupcake lecupcakes.com 402.423.2253

TRANSPORTATION

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

VIP Sedan and Limousine www.viplimo.com 402.934.5466

DJS & MUSIC

ASEDJ aseiowa.com tim@aspecialeventdj.com 515.971.5482

Complete Weddings and Events completeweddingomaha.com amy@completeomaha.com 402.339.3535

Image Entertainment imageentertainmentomaha.com imageentertainment402@gmail.com 402.515.3569

Omaha Musicians Live omahamusicianslive.com info@omahamusicianslive.com 402.915.2411

EVENT PRODUCTION

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

Chair Cover Elegance chaircoverelegance.net 800.959.1934

Complete Weddings and Events completeweddingomaha.com amy@completeomaha.com 402.339.3535

Creating Atmosphere facebook.com/CreatingAtmosphere 402.934.4734

FLOWERS

Blooms & Bouquets BloomsandBouquets.com 402.730.2640

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

Events Etcetera eventsetcetera.net 402.598.7912

Hillis & Company hillisandco@earthlink.net 402.474.2333

Flower Girl Kyle Robino 402.350.4832 kylerobino@me.com



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 (3) 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.

