

MARRIOTT LEXINGTON GRIFFIN GATE RESORT AND SPA®







# THE HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
MARRIOTT LEXINGTON GRIFFIN GATE RESORT & SPA 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 UNIQUELY YOUR OWN.

# Hotel Details

#### Location

Nestled in the Bluegrass Country hills in Lexington, KY, our resort is known for its scenic surroundings and ideal location in the "Horse Capital of the World.". Located off I-75 and I-64, just nine miles from the BlueGrass Airport and three miles from downtown Lexington, you'll love the convenience of our leading location.

#### Accommodations

We offer 395 spacious guest rooms and 14 suites, each featuring plush Tempur-Pedic beds, elegant marble bathrooms, and upscale amenities for a luxurious stay.

# Restaurants & Lounges

Enjoy Kentucky-inspired farm-to-table cuisine at **Bluegrass Bistro**, light bites and drinks at **Birdies & Bourbon**, and **Starbucks**® coffee and pastries. For a casual poolside snack, visit the **Top Deck** – open seasonally.

#### Recreation & Leisure

Play a round on the Rees Jones-designed **18-hole golf course** or relax at the indoor and seasonal outdoor **pools** with **hot tubs**. Stay active with the **fitness center**, **pickleball courts**, and **bike rentals**, and enjoy the **full-service spa**. In the evenings, gather around the cozy **fire pits**.





# THE VENUES

WHETHER YOU CHOOSE A TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY, OUR BREATHTAKING VENUES PROVIDE THE PERFECT BACKDROP. WE'LL TAKE CARE OF EVERYTHING—FROM CUISINE TO CENTERPIECES AND LIGHTING—SO YOU CAN EAT, DRINK, AND CELEBRATE WHILE MAKING UNFORGETTABLE MEMORIES

# The Venues

Bluegrass Pavilion & Patio



Mansion & Lawn



Terrace Ballroom & Patio



Paddock Pavilion & Lawn



The Overlook



Grand Ballroom & Foyer



# What's Included

Complimentary Suite on the Night of the Wedding for the Newlyweds

Reduced Guest Room Rate for Your Wedding Guests with a Contracted Room Block

Free Self-Parking for All Guests

Chairs, Tables, China, Glassware, Flatware, Dance Floor, and Risers For Staging

Votive Candles & Simple Centerpiece

White, Ivory or Black Floor Length Tablecloths

Linen Napkins (Wide Selection of Colors)

Setup And Teardown of Tables and Chairs for Event

Champagne/Sparkling Cider Toast

Cake Cutting Service

Use of Resort Grounds for Engagement and Wedding Photographs

Marriott Wedding Certified Event Manager

30,000 Marriott Bonvoy points to go towards your honeymoon or anniversary stays If your wedding generates over \$20,000 before service fees and taxes, you will be awarded 50,000 points.

# Reception

# Passed Hors d'Oeuvres Choose 2 for \$10 or 3 for \$13

#### Land

Compressed Melon and Prosciutto, Chili Oil
Buttermilk Fried Chicken and Waffle, Hot Honey Drizzle
Buffalo Chicken Spring Rolls, Chipotle Ranch
Chicken Quesadilla Cones
Hot Brown Puffs
Country Ham and Silver Dollar Biscuits, Sorghum Butter
Country Ham and Brie Crostini, Balsamic Onion Jam
Mini Beef Wellington, Aged Balsamic
Marinated Beef and Vegetable Skewers
Kentucky Hot Brown Muffins

#### Sea

Tuna Poke, House Hot Sauce, Cucumber
Shrimp Shooters, Traditional Cocktail Sauce with Lemon
Grilled Ceviche Style Shrimp Shooters
Shrimp and Grits, Bourbon Butter Sauce
Shrimp Tempura, Ponzu Sauce
Coconut Shrimp, Sweet Chili Sauce
Crab Cake, Chili Aioli

#### Vegetarian

Tomato Bruschetta, Fresh Mozzarella, Basil
House Beer Cheese Crostini
Caprese Skewers, Balsamic Reduction, Fresh Basil
Pimento Cheese Puffs
Benedictine Puffs
Spanakopita
Mushroom Arancini, Aged Balsamic
Twice-Baked Potatoes, Sharp Cheddar, Chive
Vegetable Spring Rolls, Ponzu Dipping Sauce
Brie and Raspberry En Croûte

# Reception

# Displays

Each display feeds up to 50 guests

#### Gourmet Cheese & Charcuterie | \$800

Salami, Prosciutto, KY Country Ham, Summer Sausage, 'Nduja Spread with Whole Grain Mustard, Apple Butter, Preserves, Hot Honey, Cornichons, Pickled Peppers.

A Variety of Domestic & Imported Cheeses such as Sharp Cheddar, Smoked Gouda, Kenny's Ky Bleu, Brie, Chèvre, Herbed Ricotta with Grapes & Berries. Variety Of Crackers, Grilled Baguette, Cheese Straws

#### Mediterranean Mezzo | \$725

Tabbouleh Salad, Red Pepper Hummus, Baba Ghanoush, Fried Falafel, Dolmas, Marinated Feta, Herbed Goat Cheese Spread, a Variety of Olives such as Kalamata, Castelvetrano, Nicoise. Squash, Zucchini, & Eggplant À La Grecque, Harissa Roasted Carrots, Marinated Cucumber, Pickled Onion, Oven Roasted Tomato.

Warm Pita Bread, Pita Chips, Crackers, Crisp Breadsticks.

#### Antipasti | \$750

Salami, Prosciutto, Pepperoni, House Herb Ricotta, Tomato & Mozzarella Salad, Marinated Olives & Cheeses, Fresh Mozzarella with Sea Salt & Aged Balsamic. Grilled Asparagus, Blistered Tomatoes & Shishito Peppers with Lemon Aioli, Pepperoncini, Pickled Onion.

A Variety of Crackers, Crisp Breadsticks, Toasts.



#### Salads

Accompanied by Chef Josie's Signature Yeast Rolls with Truffle-Infused Garlic Butter and Honey Cinnamon Butter

Griffin Gate House Salad
Chopped Iceberg, Applewood Smoked Bacon, Tomato, Herb Buttermilk Dressing

Caesar Salad
Romaine Lettuce, Herb Croutons, Parmesan Cheese, Caesar Dressing

Wedge Salad Baby Iceberg, Applewood Smoked Bacon, Heirloom Tomato, Blue Cheese Dressing

Harvest Salad Caramelized Squash, Dried Cranberry, Cornbread Cracklin's, Sorghum Vinaigrette

Arugula & Orange Salad

Caramelized Fennel, Almond Brittle, Poppy Seed Dressing

Strawberries and Ricotta Salata | + \$2 Mixed Lettuces, Candied Pecans, Balsamic Vinaigrette

Charred Cauliflower and Quinoa | +\$2

Arugula, Carrot, Cashew, Lemon Herb Vinaigrette

Roasted Beets and Goat Cheese | + \$3

Golden and Red Beets, Mixed Lettuces, Pistachio Dressing

All plated meals/buffets are served with Freshly Brewed Coffee and Tea Speak to your event manager about customizations/substitutions

#### **Entrees**

You may choose up to two entrée options for your guests.

Should you choose more than one entrée, you are required to provide a place card for each guest that indicates their selected entrée.

Parmesan Crusted Chicken | \$55
Whipped Potatoes, Honey Roasted Carrots, Herb Cream Sauce

Seared Airline Chicken Breast | \$60 Herb Roasted Potatoes, Mixed Seasonal Vegetables, Honey Thyme Glace

Griffin Gate Filet | \$75

Potato Gratin, Roasted Asparagus, Mushroom Demi-Glace

Seared Salmon | \$65 Creamy Polenta, Mixed Squash and Zucchini, Tomato Fennel Relish

Boneless Pork Chop | \$55 Garlic Mashed Potatoes, Charred Green Beans, Spiced Cider Gastrique

Seared Chilean Sea Bass | MKT Whipped Potatoes, Honey Roasted Carrots, Citrus Beurre Blanc

Grilled NY Strip Steak | \$70
Sweet Potato Puree, Roasted Asparagus, Rosemary Demi Glace

All plated meals/buffets are served with Freshly Brewed Coffee and Tea Speak to your event manager about customizations/substitutions

#### **Duet Entrees**

Griffin Gate Filet & Grilled Shrimp | \$85

Mashed Potatoes, Hand Carved Carrots, Beurre Rouge

Grilled NY Strip Steak & Seared Salmon | \$85 Potato Gratin, Roasted Asparagus, Chef's Sauce

Tenderloin Medallions & Lump Crab Cake | \$82 *Potato Puree, Bearnaise* 

Filet Mignon & Broiled Lobster Tail | MKT Mushroom Risotto, Red Chimichurri

Seared Airline Chicken Breast & Bourbon Glazed Shrimp |\$80 Creamy Weisenberger Grits

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#### **Dessert**

New York Style Cheesecake | +\$4 Seasonal Compote

Double Chocolate Cake | +\$4

Fresh Berries

Kern's Derby Pie | +\$5
The Famous Kentucky Derby Dessert

Flourless Chocolate Cake | +\$5

Hazelnut Brittle

Lemon Pound Cake | +\$6
Fresh Berries and Chantilly Cream

Kentucky Butter Cake | +\$7

Bourbon Sauce

Lemon Berry Mascarpone Cake | +\$7

\*\*Raspberry Coulis\*\*

Speak to your event manager about customizations/substitutions

## Buffet

Accompanied by Chef Josie's Signature Yeast Rolls with Truffle-Infused Garlic Butter, Honey Cinnamon Butter

#### Farm to Table | \$60

Mixed Greens Salad, Tomato, Carrot, Cucumber, Balsamic Vinaigrette Grilled Marinated Chicken Grilled Strip Steak with Roasted Garlic Demi Buttered Yukon Gold Potatoes Wild Rice Pilaf Mixed Seasonal Vegetables

### Harvest | \$65

Harvest Salad, Caramelized Squash, Dried Cranberry, Toasted Almond Braised Beef Short Rib with Jus Parmesan-Crusted Chicken with Herb Cream Sauce Garlic Mashed Potatoes Honey Roasted Baby Carrots Charred Broccoli

## Steakhouse | \$75

Wedge Salad, Baby Iceberg, Tomato, Bacon, Ranch Dressing Grilled Filet Mignon with Herbed Demi Glace Seared Salmon with Roasted Tomato Coulis Mashed Potato Lobster Mac & Cheese Charred Broccoli and Cauliflower

## Tuscan | \$57

Caesar Salad, Shaved Parmesan Cheese, House Croutons, Caesar Dressing Freshly Baked Breadsticks Four Cheese Meat Lasagna Parmesan Crusted Chicken Cheese Tortellini with Charred Tomato, Fresh Pesto Charred Broccoli and Cauliflower

#### Cantina | \$60

Chopped Southwest Salad with Honey Lime Vinaigrette Crisp Corn & Soft Flour Tortillas Chile Lime-Marinated Chicken Adobo Rubbed Sliced Skirt Steak Street Corn Succotash Tajin Rice Spiced Rice, Refried Black Beans Salsa, Sour Cream, Guacamole, Queso Fresco, Lime, Cilantro, Jalapeno

### Southern Barbeque | \$65

Creamy Cole Slaw, Potato Salad
BBQ Beef Brisket
Sweet Cornbread
House Smoked Pulled Pork
Grilled Marinated Chicken Breast
Baked Beans, Braised Collard Greens
Bourbon BBQ Sauce, Carolina Gold, Alabama
White Sauce

All plated meals/buffets served with Freshly Brewed Coffee and Tea Speak to your event manager about customizations

## Stations

For events where food stations are the only source of dinner, one station is required for every 50 guests. Each station also requires a \$200.00 attendant fee.

## Fried Rice | \$20

Jasmine Rice, Eggs Pork Belly, Shrimp, Chicken, Tofu Fresno Chili, Onion, Carrots, Peas, Fresh Bean Sprouts, Cilantro Sesame Oil, Fish Sauce, Sweet Soy Sauce

#### Pasta | \$18

Cheese Tortellini, Fusilli & Gnocchi Basil Marinara, Parmesan Cream, Pesto Chicken, Italian Sausages, Blackened Shrimp Onions, Garlic, Peppers, Mushroom, Spinach, Tomatoes, Shredded Parmesan, Red Chili Flakes

#### Taqueria | \$22

Chorizo, Pork Al Pastor, Smoked Chicken, Agua Chile-Marinated Shrimp and Cucumber Salad Street Corn Dip with Crisp Corn Chips Tajin Spiced Rice, Refried Black Beans Salsa Fresca, Salsa Verde, Creamy Avocado Sauce

# Carnitas & Crepes | \$18 Freshly Made Crepes, Fork Tender Carnitas, Chipotle Ranch, Onions, Cilantro

Chicken & Waffle | \$18

Buttermilk Fried Chicken, Malted Waffle, Bourbon Maple Syrup, Whipped Pepper Cream Cheese

Brisket & Mashed Potato | \$30 House-Smoked Brisket, Mashed Potatoes, Herbed Jus

Tenderloin Carving | \$18
Whole Beef Tenderloin, Herb Jus, & Horseradish
Cream

Smoked Pork Loin Carving | \$18 Herb Jus, Horseradish Cream, & Spicy Mustard

Smoked Salmon Station | \$16 House-Smoked Salmon, Pumpernickel, Capers, Boiled Egg, and Pickled Red Onions

#### Add Ons

Chef Josie's Yeast Rolls with Specialty Butter | \$3
Seasonal Grilled Vegetables | \$4
Charred Brussels Sprouts | \$4
Seasonal Salad | \$6
Lobster Mac & Cheese | \$7

# Late Night Bites

Pricing is valid only for add-ons to Entrée Meals

Chips & Dip | \$10

Potato Chips, Tortilla Chips, Pretzels, Salsa, Ranch Dip, Guacamole, House-Made Beer Cheese, Hummus

Slider Station | \$15

Pulled Pork Sliders on Pretzel Bun Mini Cheeseburgers with Bacon Jam Spicy Fried Chicken Biscuit

Bluegrass Bites | \$16

Mini Hot Browns, Fried Chicken Bites, Country Ham Biscuits, Bourbon BBQ Meatballs, Beer Cheese, Deviled Eggs, Ale 8

Flatbread Bar | \$12

Margherita Calabrian Pepperoni White Chicken Broccoli Barbeque Chicken Street Sweets | \$14

Churros with Cinnamon Sugar, Josie's PB&J Donuts, KY Butter Cake with Bourbon Sauce, Monkey Bread

\*Popcorn Bar | \$12

Classic Butter, Cheddar Cheese, Parmesan Ranch, Sweet Kettle Popcorns M&Ms, Reese's Pieces, Yogurt Covered Pretzels, Whoppers Chocolate & Caramel Drizzle

Sweet Tooth | \$12

Fresh Baked Cookies & Cookie Bars, Chocolate Petite Fours, Macarons, Cheesecake Bites

\*Ice Cream Sundae Bar | \$12

Vanilla, Chocolate, & Bourbon Ice Cream Fudge, Caramel, Sprinkles, Cherries, & Whipped Cream Build Your Own Float with Root Beer, Ale 8, & Other Assorted Sodas

\*Required Attendant Fee of \$200

Speak to your event manager about customizations/substitutions

# Bar Options

Beer & Wine

Wine & Beer

Signature Sips

Liquor, Wine, & Beer

Premium Pours

Premium Liquor, Wine, & Beer

Four Hours | \$30 Additional Hour | \$6

Four Hours | \$42 Additional Hour | \$8 Four Hours | \$52 Additional Hour | \$11

## Signature Spirits

Absolut Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum, Dewars Scotch, Jim Beam Bourbon, Jose Cuervo Tequila

#### Premium Spirits

Tito's Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi Rum, Johnnie Walker Black Scotch, Maker's Mark Bourbon, 1800 Silver Tequila

#### Beer

Domestic | Bud Light, Miller Lite, Michelob Ultra, Yuengling Lager Imported | Corona, Stella Artois, Heineken Local Craft | Kentucky Irish Ale, Country Boy Cougar Bait, West Sixth IPA

#### Signature Wine

Cabernet Sauvignon, Chardonnay, Rosé Sparkling Wine

## Premium Wine

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Riesling, Sparkling Wine, Rosé Sparkling Wine

### Non-Alcoholic

Pepsi Brand Soft Drinks, Assorted Juices, Tonic & Soda Water

#### Bourbon Upgrades

Speak to your event manage about pricing

Knob Creek, Woodford Reserve, O.K.I Reserve, Woodford Double Oaked, Eagle Rare, Dark Arts

Required Bartender Fee of \$200.00 (1 per 75 recommended)



# YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

## Weekend Enhancements

#### Welcome Your Guests

Welcome your guests to the hotel after their travels with a thoughtful gift bag, a food or beverage amenity, or a welcoming cocktail party with our bourbon machines in the hotel lobby.

# Getting Ready

Speak to your event manager about having breakfast, prosecco, or other finger foods available for you as you get ready in your **bridal suite**!

#### Host Your Events

Host your **wedding shower**, **rehearsal dinner**, or **farewell brunch** with us and enjoy an unforgettable experience in the convenience of the hotel.

# The Spa At Griffin Gate

Enhance your wedding with our spa. Enjoy relaxation with your wedding party, a retreat with your spouse, or solo time, and step into your special day feeling refreshed and relaxed.

#### Griffin Gate Golf Club

Add a unique twist to your wedding with a round of golf for you and your friends or wedding party. Enjoy a game the day before or the morning of your wedding on our Rees Jones-designed 18-hole golf course.

#### Reserve A Cabana

Relax poolside in our luxurious cabanas with your new spouse of wedding party! Each cabana features a TV, mini fridge and ceiling fan. Cabanas are reserved for full and half day rentals.

Speak with your event manager for pricing.

# Recommended Vendors

Buses/Limos		Flowers	
Tours of Tradition, Scott Goodlett	859-361-3539	Doug Smith Designs, Doug and Gler	nn 859-494-2209
Bluegrass Tours (tours)	859-252-5744	Carol Lynn Events	859-253-0545
Gold Shield Transportation Solutions	859-255-6388	Blooms 'n Blossoms LLC	859-421-9915
		Faith and Feathers	859-595-3184
DJ's		Fields in Bloom	859-433-6030
Clear Pro DJ – Randy	859-327-9187	Great Expectations- Deanna Dillendo	er 859-576-3406
Kentucky Sounds – Ed & James	859-429-0179	Natural Endeavors	814-243-2631
Tiger's DJ Services – Tony Wright	859-296-9988		
Kentucky Pro DJ- Jason	859-200-5156	Horse Drawn Carriage	
A to Z Productions – Kerry	502-517-1020	Carriage Marriage	859-369-5430
Entertainment/Bands		Photography	
Playback Sound & Lighting LLC	859-230-7359	Honest Photo Company	859-274-7439
Caught Red Handed	859-230-3593	Kendra Rodriguez	859-200-3907
Group Therapy, Kenny Owens	859-619-8991	Kevin and Anna Photography	859-576-5075
Amadeus Durbin, Pianist & Vocalist	859-221-4763	Kristen D. Photography	606-219-7913
No Tools Loaned	502-227-4979	Love The Renauds	859-684-0093
Electria Strings	502-609-6691	The Malicotes	
Superfecta	859-321-5064	Melanie Mauer Photography Willie Wilson Photography	859-552-3686 859-457-1570
Equipment Rentals			
Bryant's Rent-All	859-252-0408	Officiants	
Purdon's	859-266-1196	Pastor Scott Morgan	859-576-8135
		Jerry Johns	859-229-8825
Event Décor Rentals			
Events with Design	859-260-1456	Videographers	
Canvas	859-552-7553	Hayes Video Productions	859-806-2919
Nadia's Elegant Events, Nadia Shalash	859-539-2211	Paper Crane Cinema Co.	502-466-2434
TapSnap Photo Booths	877-577-0566	Reel Special Productions	859-221-3885
		White Owl Weddings	whiteowlweddings.com
Wedding Planners		Woodland and Ivory	502-627-0469
Certe Management	502-442-5715		
Doug Smith Designs, Doug and Glenn	859-494-2209	Wedding Cakes	
Faith and Feathers	859-595-3184	Caramanda's Bake Shoppe	859-278-7172
Great Expectations- Alicia Collins	859-539-7137	Martine's, Martine Holzman	859-231-9110
Great Expectations- Deanna Dillender	859-576-3406	The Mischief Maker	859-537-3581
Lunasa Events	859-619-1841	Tinker's Cake Shop - Cameron	859-224-0639
Refined Social Events	859-492-8485		

## Information & Policies

#### **GUEST COUNT**

A minimum guarantee of attendance must be received (5) five working days (excluding weekends and holidays) prior to the event. Should you give this final number, your expected number will be used as your guarantee

#### **MENU SELECTION GUARANTEES**

For all food and beverage functions, the final selection for menus and any other special arrangements MUST be confirmed NO LATER than 14 days prior to the function. We cannot guarantee the availability of your selection after that time.

#### **SERVICE CHARGE & SALES TAX**

All fees and pricing are subject to 25% Service Charge and 6% Kentucky State Tax

#### **TASTINGS**

Tastings are available upon request, depending on availability and the size of your event. Please consult with your event manager for more details and to discuss your options.

#### **CHILDREN MEALS**

Childrens Meals (ages 2 – 12) are available at \$35 per child.

#### **FOOD AND BEVERAGE**

No food or beverage of any kind will be permitted to be brought into the Hotel by the contact or any other guests, or invitee from the outside.

#### **ALCOHOLIC BEVERAGE SERVING POLICY**

Alcoholic beverages will not be served to any guest under the age of 21 years, nor to any guest who cannot produce proper proof of age. Parents/adults cannot legally serve children/minors. Any guest who appears intoxicated will be refused alcoholic beverage service. All alcoholic beverages must be purchased and dispensed by Marriott Personnel.

#### **AUDIO VISUAL**

The hotel has a full service audiovisual department on the premises. Audio Visual prices are subject to a taxable Service Charge and State Sales Tax.

#### **BANQUET ROOM LIABILITY**

The hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Event office. Please Note the Following: Scotch tape, nails, pushpins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or function space. The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your function. Guest agrees to be responsible for any damage done to the premises during the period of time they are under your control or any independent contractor hired by you. No glitter, confetti or fog machines permitted.



# INSPIRED BY YOU

LET US BRING YOUR SPECIAL DAY TO LIFE AT THE MARRIOTT LEXINGTON GRIFFIN GATE RESORT & SPA. 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.

