



DELTA
HOTELS

MARRIOTT

ASHLAND DOWNTOWN

BANQUET & CATERING



THE
WINCHESTER

STEAK • SEAFOOD • BOURBON

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Delta Hotels by Marriott Ashland Downtown

1441 Winchester Avenue | Ashland, KY 41101
(606) 327-1100 | Marriott.com/HTSDA

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GENERAL INFORMATION

Contract Guarantee: All events must be confirmed within ten (10) days of request with signed contract and credit card authorization. All events must be paid for in full prior to the event. Any event over \$5000 must have 50% deposit 30 days prior to the event.

Meal Guarantee: All events must pre-guarantee food and beverage requests ten (10) business days prior to your event. A final guarantee and headcount must be provided five (5) days prior to your event. You will be charged for the guarantee or the actual number of attendees, whichever is greater. A guaranteed minimum of 15 is required for all buffet meals. A guaranteed minimum of 15 is required for all plated meals.

Food Service: The Delta Hotels by Marriott Ashland Downtown is responsible for the quality and freshness of food served to all guests. Due to current health regulations, food may not be taken off the premises after it has been prepared and served during a banquet event. All food must be purchased through the hotel except for specialty cakes (ex: wedding cakes). A cutting/serving fee of \$50 will apply for cutting and serving the cake and must be requested a minimum of five (5) days in advance.

Room & Rental: Function rooms are assigned according to the anticipated number of attendees. The hotel reserves the right to reassign the event to a different room if number of attendees fluctuates. If more space is needed than originally quoted, the Sales Department will notify the client of the increased need for space and the additional room rental fee.

Alcoholic Beverages: Subject to local ordinances all liquor, beer and wine must be supplied by the hotel. If the client is observed providing their own alcohol, the hotel reserves the right to shut down the event immediately and the client will be assessed a fee.

Equipment Rentals: If you choose to rent from an outside source and not go through the Sales Department for these needs (staging, linens, etc.) the Delta Hotels by Marriott Ashland Downtown will not be responsible for the loss or damage of those items. Replacement or damage charges will be the responsibility of the client. If you are interested in renting items, the Sales Department can provide a quote for rental items and add it to your hotel charges.

Gratuity and Sales Tax: Hotel policy requires a service charge of 22% and a state sales tax of 7% on all food/beverage/meeting room fees. The service charge provides gratuity for banquet staff during your event.

Liability: The Delta Hotels by Marriott Ashland Downtown reserves the right to inspect and control private functions. Liability for damage to the hotel property will be charged accordingly up to 30 days after the conclusion of the event.



MEETINGS & EVENTS

MEETING RM	L x W x H	SQ. FT.	THEATER	CLASSROOM	CONFERENCE	U-SHAPE	RECEPTION	BANQUET
Twin Bridges	100 x 32 x 10	3,200	300	150	300		350	300
Little Sandy	32 x 18 x 10	592	45	25	40	20	50	40
Big Sandy	35 x 22 x 10	798	60	50	50	25	75	50

MEETING ROOM AMENITIES

Complimentary Wireless Internet
 Complimentary Projector/Screen
 Complimentary Podium & Microphone
 Complimentary Easel

Dry Erase Board \$25 per day
 Flip Chart \$20 per day
 Stand Alone Screen \$50 per day
 Dance Floor \$300 per day
 HDMI Cables \$20 per day





BREAKFAST BUFFET

available from 7am – 10am / minimum 15 people

Delta Dawn - \$13 per person

- bowl of fresh fruit
- assortment of cold cereal/milk
- assortment of bagels and English muffins w/ fruit preserves, butter & cream cheese
- regular/decaf coffee
- orange juice

Ashland Breakfast - \$18 per person

- scrambled eggs
- hickory smoked bacon
- sausage links
- biscuits
- sausage gravy
- home fried potatoes
- seasonal fruit
- assorted yogurt cups
- assorted pastries
- assorted preserves and butter
- regular/decaf coffee
- orange juice

Breakfast À La Carte

- coffee - \$20/gallon
- iced tea - \$15.00/gallon
- assorted soft drinks (bottles or cans) \$2.00 each
- assortment bottles of orange juice, cranberry, and apple juices - \$3.00 each
- bottled water - \$2.00 each
- individual yogurt- \$2.00 each
- granola and fruit bars - \$2.00 each
- bagels and cream cheese - \$25.00/dozen
- croissants - \$23.00/dozen
- assorted muffins - \$23.00/dozen
- breakfast pastries - \$23.00/dozen
- assortment of cold cereal/milk - \$3.00 per person

LUNCH BUFFET

available from 11am – 3PM / minimum 15 people

Deli-licious! - \$19 per person

- seasonal greens salad w/ dressings
- potato or pasta salad
- potato chips
- rolls & butter
- sliced roast beef, turkey, & ham
- American, provolone & Swiss cheese
- lettuce, tomato, onion, pickle, mustard, mayonnaise
- cookies & brownies

It's A Wrap - \$19 per person

- seasonal greens salad w/ dressings
- potato or pasta salad
- potato chips
- chicken Caesar wrap
- turkey club wrap
- ham & cheese wrap
- cookies & brownies

South of the Border - \$22 per person

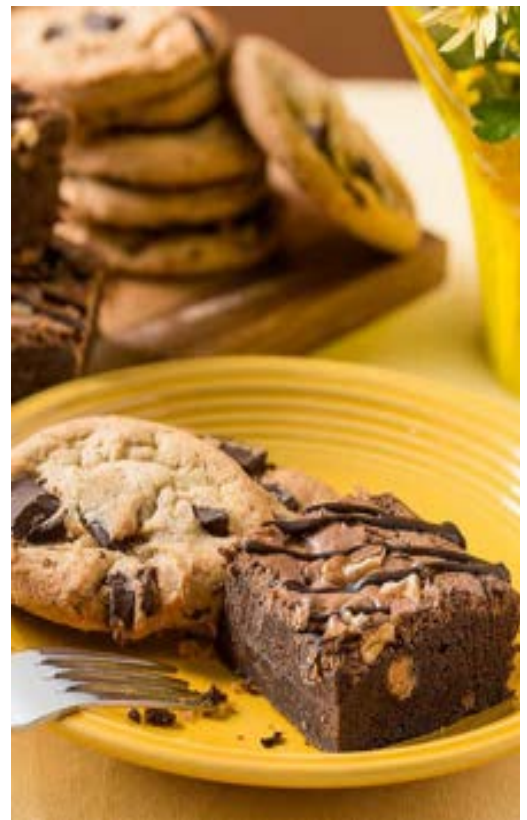
- seasonal greens salad w/ dressings
- pasta salad
- flour tortillas
- shredded chicken & ground beef
- salsa, guacamole, sour cream, tomatoes, shredded cheese
- rice
- black beans
- cheesecake

Italiano - \$20 per person

Choose one:

Parmesan Chicken or Vegetarian Lasagna or Meat Lasagna

- Caesar salad
- garlic bread
- zucchini & squash medley
- pasta marinara
- rolls & butter
- assorted desserts



LUNCH BUFFET CONTINUED

available from 11am – 3PM / minimum 15 people

All American - \$18 per person

- cheeseburgers
- hot dogs
- BBQ chicken sandwich
- coleslaw
- chips
- fried corn on the cob
- mustard, mayonnaise, ketchup
- cookies & brownies



All lunch buffets come with iced tea, water, and regular/decaf coffee. Assorted sodas can be added for \$3.00 per person. Beverages are served during mealtimes only. All-Day beverage package is available for \$6 per person. All lunch buffets are available as dinner buffets for an additional \$6 per person.

LUNCH & BREAK OPTIONS

The Wildcat - \$32 per person

Includes lunch & snack. Available during chosen 90-minute service time.

Choose One Lunch Option: Deli-licious, South of the Border, or the All-American (see page 6-7 for details)

Choose One Break Option: Salty & Sweet or Crunchy Munchies (see page 10 for details)

The Commonwealth - \$42 per person

Includes breakfast, lunch, & snack. Available during chosen 90-minute service time.

Breakfast Includes:

- fresh fruit
- assorted cold cereal/milk
- assorted bagels & English muffins with assorted fruit preserves, butter, and cream cheese
- regular/decaf coffee
- orange Juice

Afternoon Break Includes:

- assorted cheese cubes & crackers
- apple slices w/ caramel dipping sauce
- carrot & celery sticks w/ ranch dip

Choose One Lunch Option: Deli-licious, South of the Border, or the All-American (see page 6-7 for details)

Beverages

Includes assorted sodas, water, regular & decaf coffee, sweet & unsweet tea.

All-Day beverage package is available for \$6 per person.



LUNCH & BREAK OPTIONS

The Bluegrass - \$70 per person

Includes breakfast, lunch, snack & dinner. Available during chosen 90-minute service time.

Breakfast Includes:

- fresh fruit
- assorted cold cereal/milk
- assorted bagels & English muffins with assorted fruit preserves, butter, and cream cheese
- regular/decaf coffee
- orange Juice

Afternoon Break Includes:

- assorted cheese cubes & crackers
- apple slices w/ caramel dipping sauce
- carrot & celery sticks w/ ranch dip

Choose One Lunch Option: Deli-licious, South of the Border, or the All-American (see page 6-7 for details)

Choose One Dinner Option:

- a. seasonal green salad w/ dressings, rice pilaf, garlic green beans, filet medallions w/ bourbon mushroom glaze, rolls, butter, and assorted desserts
- b. seasonal green salad w/ dressings, garlic mashed potatoes, vegetable medley, chicken piccata, rolls, butter, and assorted desserts



Break Time!

One hour limit - minimum 15 people

Crunchy Munchies - \$8 per person

Mini pretzels, potato chips, carrot & celery sticks w/ ranch dip, sodas, and bottled water

Salty & Sweet - \$9 per person

Assorted cookies, brownies, mixed nuts, mini pretzels, sodas, and bottled water

It's a Party! - \$11 per person

Assorted cheese & crackers, apple slices w/ caramel dipping sauce, carrot & celery sticks w/ ranch dip, soda, and bottled water



Hors D'oeuvres

50-piece minimum/price per 50 pieces

COLD		HOT	
Deviled Eggs	\$50	Assorted Mini Pizza	\$65
Tomato Bruschetta	\$50	Cheese Curd Tray	\$65
Veggie Tray w/ Ranch Dip	\$65	Chicken Tenders w/ Honey Mustard	\$85
Fruit Tray w/ Yogurt Dip	\$65	Pot Stickers	\$85
Assorted Cheese Cubes w/ Crackers	\$65	Teriyaki Meatballs	\$85
Jumbo Shrimp w/ Cocktail Sauce	\$125	Buffalo Chicken Wings	\$95
		Stuffed Mushrooms	\$95
		Crab Rangoon	\$90
		Petite Crab Cakes w/ Stone Mustard Sauce	\$150



Happy Hour - \$16 per person

Assorted cheese & cracker display, veggie platter w/ ranch dip, teriyaki meatballs, and chicken tenders w/ honey mustard

Mix & Mingle - \$22 per person

Assorted cheese & cracker display, carrots & celery sticks w/ ranch dip, boneless buffalo chicken wings, crab Rangoon, and assorted mini desserts

DINNER OPTIONS

Available after 5PM / minimum 15 people

All dinner options Include: rolls, butter, chef's selection of desserts, sweet/unsweet tea, regular/decaf coffee, & water. Assorted sodas may be added for \$3 per person.



The Derby

One Entrée & Two Sides: \$26 per person

Two Entrees & Three Sides: \$35 per person

Three Entrees & Three Sides: \$44 per person

***Add \$5 per person for plated service.**

Salad (choose one)

- field greens
- Caesar

Sides

- garlic mashed potatoes
- rice pilaf
- oven roasted potatoes
- baked macaroni & cheese
- potato salad
- garlic green beans
- steamed broccoli
- fried corn on the cob

Entrees

- chicken & broccoli penne alfredo
- salmon w/ lemon dill sauce
- chicken marsala
- pasta primavera
- grilled tilapia w/ jerk lemon butter sauce
- filet medallions w/ bourbon mushroom glaze



DINNER OPTIONS CONTINUED

Run for the Roses

One Entrée & Two Sides: \$36 per person

Two Entrees & Three Sides: \$45 per person

Three Entrees & Three Sides: \$54 per person

**Add \$5 per person for plated service.*

Salad (choose one)

- field greens
- Caesar

Hors D'oeuvres (choose one)

- deviled eggs
- tomato bruschetta
- mozzarella sticks
- teriyaki meatballs

Sides

- garlic mashed potatoes
- rice pilaf
- oven roasted potatoes
- potato salad
- garlic green beans
- steamed broccoli
- fried corn on the cob
- vegetable medley

Entrees

- shrimp scamp over linguini
- salmon (lemon dill, honey glazed, or bourbon)
- chicken marsala
- grilled tilapia w/ jerk lemon butter sauce
- filet medallions w/ bourbon mushroom glaze
- sliced jerk pork tenderloin



DINNER OPTIONS CONTINUED

The Triple Crown

One Entrée & Two Sides: \$49 per person

Two Entrees & Three Sides: \$58 per person

Three Entrees & Three Sides: \$67 per person

**Add \$5 per person for plated service.*

Salad (choose one)

- field greens
- Caesar

Hors D'oeuvres (choose one)

- deviled eggs
- tomato bruschetta
- mozzarella sticks
- teriyaki meatballs
- jumbo shrimp w/ cocktail sauce
- chicken satay
- crab Rangoon
- pot stickers

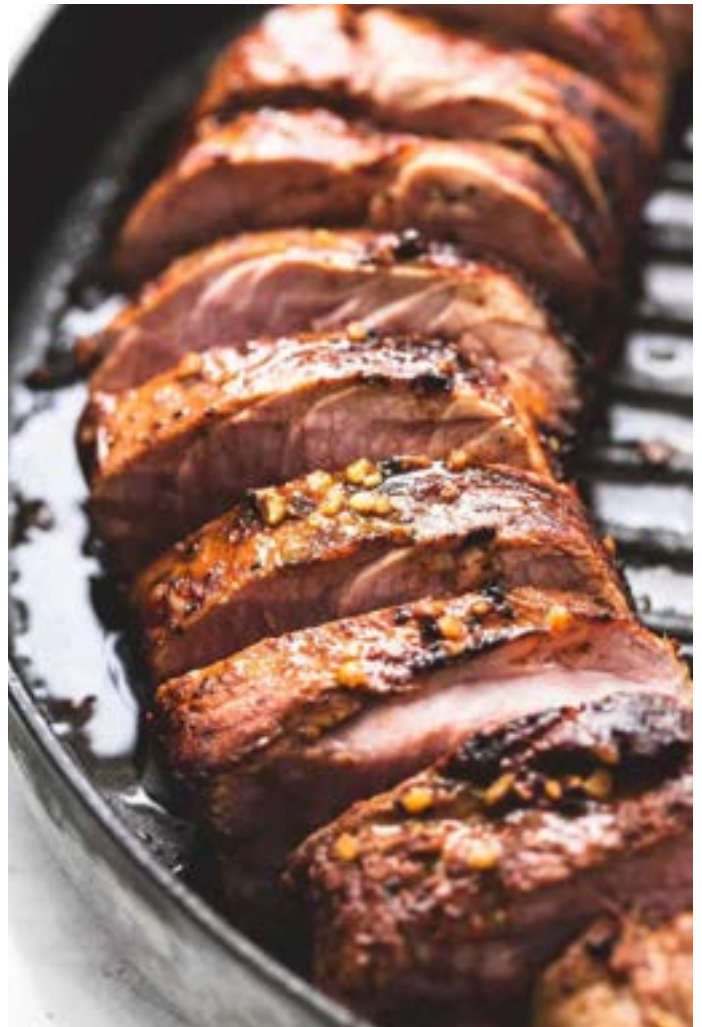
Sides

- garlic mashed potatoes
- rice pilaf
- oven roasted potatoes
- baked macaroni & cheese
- garlic green beans
- steamed broccoli
- fried corn on the cob
- vegetable medley

Entrees

- shrimp scamp over linguini
- salmon (lemon dill, honey glazed, or bourbon)
- chicken marsala or chicken française
- lasagna
- filet medallions w/ bourbon mushroom glaze
- sliced jerk pork tenderloin

**Pasta Bar or Carving Station available for a fee.
See Event Manager for details.*



THIRST QUENCHER

Hosted Bar: \$30 per hour / Includes 30 minutes of set-up and 30 minutes of break-down

Cash Bar: \$150 bartender fee / Includes beer, wine, & liquor

Host Sponsored by Consumption: Ask for pricing / Host runs tab and pays at the end of the event

The Thoroughbred / Host Sponsored:

\$17 per person for the first hour and \$10 per person for every hour after * No bartender fee

Includes beer, house wine, *call brand liquor, soft drinks, and bottled water

The Secretariat / Host Sponsored:

\$21 per person for the first hour and \$12 per person for every hour after * No bartender fee

Includes beer, house wine, *premium brand liquor, soft drinks, and bottled water

The Filly / Host Sponsored:

\$15 per person for the first hour and \$8 per person for every hour after * No bartender fee

Includes beer, house wine, soft drinks, and bottled water



***Call Brand Liquor:** Wheatley Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Blue Chair Rum, Jose Cuervo Tequila

***Premium Brand Liquor:** Tito's Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Bacardi Rum, and Patron Tequila