

Washington Dulles Airport Marriott

Alaina A. Austria
Senior Catering Sales Executive
45020 Aviation Drive
Dulles, VA 20166
(703) 318-6363 (p)
(703) 661-6785 (f)

Marriott®
WASHINGTON DULLES
AIRPORT



2011 lakeview picnic pavilion menus

keys to success

our award winning service staff will assist you and your guests with flexibility and courtesy, allowing you to relax while our event experts coordinate a successful event. allow our skilled staff to take care of all the fine details from equipment set up to making sure your food is exactly to your liking!

dulles marriott's lakeview picnic pavilion offers a charming location for groups of 50 - 1,500. The hotel is easily accessible by the dulles access road to your guests that are coming in from washington, dc or middleburg, va. The road allows them to bypass rush hour traffic and tolls.

our multiple picnic menus provide you with options to arrange themes and meet your attendees various tastes.



lakeview picnic pavilion

rental of the lakeview picnic pavilion includes the use of the covered pavilion and benches, basketball court, tennis courts, volleyball courts, horseshoe pit, sports equipment (tennis rackets, tennis balls, volleyballs, bats and baseballs, jump ropes, football, and soccer ball), two outdoor sanitation facilities, sound system (2 jbl speakers, cd player, and wired microphone), trash disposal, and complimentary parking.

facility rental fee | \$500.00
prices are subject to 22% service charge
and 5% sales tax



traditions of summer | \$35 per guest

mixed green salad

citrus vinaigrette

chili

cole slaw
red skin potato salad
vegetable crudité's with ranch dip

grill

hamburgers
all beef hot dogs
barbecued chicken

accompaniments

barbecue baked beans
corn on the cob

relish tray & condiments

iceberg lettuce
tomatoes
red onion
cheese
dill pickles
pickle relish
stadium mustard
ketchup
mayonnaise

snack

potato chips
pretzels
cookies and brownies
sliced watermelon
ice cream bars and sorbets

beverage

assorted sodas
bottled water
lemonade
iced tea

rancher's feast | \$42 per guest

mixed green salad

citrus vinaigrette

summer fresh salsa

tortilla chips

cilantro cole slaw

homestyle potato salad

grilled tequila lime steak

flat-iron steak, tomato corn salsa

chipotle barbecue chicken

chipotle barbeque sauce and soft rolls

grilled italian sausage

peppers and onions and steak rolls

snack

barbeque baked beans
corn on the cob
cookies and brownies
sliced watermelon
ice cream bars
sorbet bars
frozen yogurt

beverage

assorted sodas
bottled water
lemonade
iced tea



buffet service times are for 2 Hours

\$100 Service Fee for less than 25 people

\$150 attendant fee for on-site grilling

prices are subject to 22% service charge and 5% sales tax



buffet service times are for 2 Hours

\$100 Service Fee for less than 25 people

\$150 attendant fee for on-site grilling

atlantic coast | \$58 per guest

jalapeno cheddar corn bread

mixed green salad

pear tomatoes
cucumbers
carrots
orange honey vinaigrette

dill potato salad

chesapeake bay scallop salad

spiced peel & eat shrimp

lemon and cocktail sauce

crab and corn fritters

old bay tartar sauce

jerk spiced breast of chicken

baby back pork ribs

parrot bay rum barbecue glaze

coconut rice with grilled pineapple

grilled vegetable skewers

dessert

key lime pie
apple pie
lemon bars
ice cream bars
sliced watermelon

beverage

bottled waters
lemonade
iced tea
assorted sodas

let's go to key west | \$45 per guest

conch chowder

splendid salad

orange honey cider vinaigrette

marinated portabella mushrooms

balsamic glaze

asparagus spears

lime corn relish

jerk chicken

grilled mahi mahi

honey & lime glaze
citrus relish

marinated pork loin

red chilis, Jack Daniels barbecue sauce

black beans and rice

dessert

key lime pie
tropical fruit

beverage

assorted sodas
bottled water
lemonade
iced tea

prices are subject to 22% service charge and 5% sales tax

back yard barbeque | \$40 per guest

tossed garden salad

pear tomatoes, cucumbers
herb vinaigrette

traditional style potato salad cilantro cole slaw

chargrilled steaks (1 per guest please)
6 oz new york strip steaks,
garlic & herbs marinade

citrus chicken

oranges, limes, lemons, cilantro & garlic

penne pasta

artichokes, sundried tomatoes &
spinach

grilled summer vegetables

dessert

bowl of cherries
apple pie
peach pie

beverage

assorted sodas
bottled water
lemonade
iced tea

chesapeake bay seafood feast

Market \$\$ | minimum of 50 guests

iceburg lettuce wedges

cherry tomatoes, carrots,
blue cheese dressing

old fashion cole slaw, hush puppies, corn bread & onion rolls

chilled vermicelli pasta salad

mussels, roasted garlic & parsley

maryland crab cakes

grilled fresh market fish

peel and eat Old Bay spiced shrimp

fresh steamed blue crabs

maryland style breaded & deep fried chicken

herbed new potatoes

buttered corn on the cob

dessert station

key lime pie
coconut cream pie

beverage station

assorted sodas
mineral waters
lemonade
iced tea



buffet service times are for 2 Hours

\$100 service fee for less than 25 people

\$150 attendant fee for on-site grilling

prices are subject to 22% service charge and 5% sales tax

suggested enhancements

snack bar | \$6.50 per person

tri-colored tortilla chips
fresh salsa
pretzel rods and chips
garden herb dip
french onion dip
roasted peanuts

ceviche | \$11.95 per person

shrimp, scallops, and swordfish
cilantro-citrus sauce
cucumber, onion and herbs

farmer's market | \$8.50 per person

vegetables with a variety of dips
domestic & international cheeses
crackers and flatbread

peel and eat shrimp | market \$\$ per person

lemon wedges, cocktail sauce, fresh horseradish, crackers, tabasco

whole blue crabs | market \$\$ per bushel

old bay, tabasco, lemons, and crackers

king crab legs | market \$\$ per pound

drawn butter, lemons, and crackers

ice cream specialties | \$5 per person

Haagen-Dazs Bars, Dove Bars, popsicles, and novelties

prices are subject to 22% service charge and 5% sales tax



beverage menu

wine

beaulieu vineyards cabernet sauvignon
la terre chardonnay
beringer white zinfandel

beer

budweiser, miller lite, heineken and amstel light

open bar arrangements

one hour		\$12.00 per person
two hours		\$19.00 per person
three hours		\$25.00 per person
four hours		\$31.00 per person

kegs

budweiser or miller lite

full keg	\$225.00 each
1/2 keg	\$175.00 each
imported keg	market \$\$

frozen drinks

frozen daiquiris & margaritas available
see your event manager for pricing information

\$125.00 bar set-up & bartender fee per bartender

prices are subject to 22% service charge and 5% sales tax



all picnic packages Include the following:

- cups, plates, napkins, and utensils
- chaffing dishes and serving utensils
- access to electrical outlets
- dedicated event manager to assist in arranging entertainment vendors, décor, and other rentals
- banquet captain dedicated solely to your event



equipment rentals

everything from moon bounces to dunk tanks add excitement to your event! let our experienced event staff assist you in arranging the entertainment for your picnic or feel free to contact one of our preferred vendors below.

AMPA Events (804) 358-5451

J&J Amusement Rentals (703) 450-2792

Capital Party Rentals (703)278-8300

Entertainment Connection (703) 404-0085

Terms and Conditions

Minimum

Our presentation has been designed to price regardless of your final number of attendees. Client further understands this is a minimum quotation only and based upon the per person catering costs and number of guests, the final bill may be higher than stated. Final Guarantee numbers of attendees of a catered function shall be provided to Event Manager three business days prior to the Event.

We reserve space sufficient to accommodate your function. When you contract for function space, it is removed from our inventory and considered "sold". Therefore, it is difficult and costly to re-market facilities when you change dates, reduce the number of guests, or cancel without adequate written notice. Because the full extent of the loss due to cancellation is difficult to ascertain, it is agreed that the following assessments are reasonable, acceptable and that they approximate the probable damages to the Washington Dulles Airport Marriott.

Guest Guarantee

The Event Office must receive your final guarantee no later than 12:00 noon three business days prior to your event. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than three percent of the provided guarantee.

Bar Service

All guests in attendance who are drinking alcoholic beverages will be required to have a valid identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age.

No food or beverages are allowed to be brought into the Hotel. The Hotel specifically prohibits the removal of food and beverage from the function by the client or any of the client's guests.

Outside Vendors

The Hotel will be provided with the phone number and contact person for vendors involved in your event.