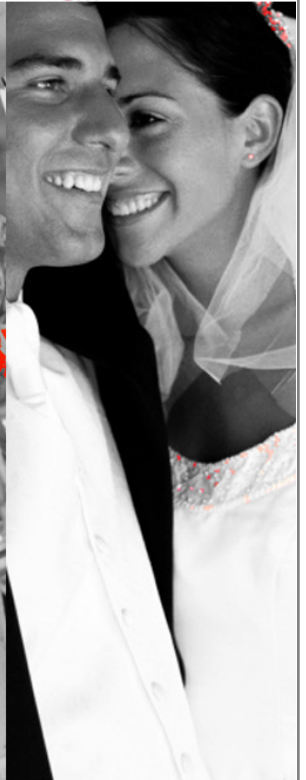
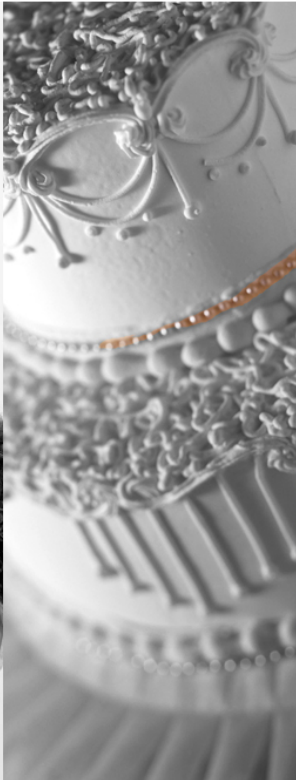


Joy

YOUR DREAM WEDDING SM



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Westfields Marriott Wedding



Westfields Marriott Washington Dulles
14750 Conference Center Drive | Chantilly, VA 20151
(703) 818.0400 (p) | (703) 818.8840 (f)
www.westfieldsmarriott.com

Westfields Marriott Washington Dulles | 14750 Conference Center Drive, Chantilly, VA 20151 | (703) 818.0400



rehearsal ceremony afternoon evening enhancements brunch our hotel

elegant
venue

Few spaces can evoke the grandeur of magnificent colonial estates like the Westfields Marriott. Beautiful antiques, elegant grounds, and award winning service distinguish our hotel as the premiere location for your wedding celebration.



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Say "I Do"

Walk down the aisle in one of our versatile ballrooms or choose our beautiful Sunset Terrace for your ceremony.

Indoor Ceremony | \$750.00

A portion of your ballroom will be set up for the ceremony. The Indoor Ceremony Fee includes two wireless microphones, mixer and house sound.

Outdoor Ceremony | \$2,000.00

The Sunset Terrace is available for ceremonies and cocktail receptions. In case of inclement weather, a portion of your ballroom will be used as a back up space. The Outdoor Ceremony Fee includes two wireless microphones, mixer and house sound.



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Overview of Afternoon Wedding Package

Westfields Marriott offers you the convenience of a per person price that includes many complimentary amenities to make your special day truly unforgettable.

Food & Beverage

Cocktail Reception | Three passed hors d'oeuvres and one display

Beverages | Four Hour Top Shelf Open Bar and Champagne Toast

Dinner | Three Course Plated or Buffet Dinner Service

Menu Tasting | for up to four guests three months prior to wedding date (for weddings with 75 guests and more)

Amenities

Service Staff | dedicated Event Manager, white gloved banquet staff, personal wedding butler

Cake Cutting

Selection of Hotel Linens

Hotel Centerpiece | mirror tile, four votive candles, and a hurricane globe with taper candle

Lighting | four track lights for cake and sweetheart tables, four uplights

Music | house background music during cocktail hour, one power source with three AMP circuit for DJ

Bridal Party Holding Room | complimentary self service beer and wine and hors d'oeuvres during the cocktail hour (for up to 10 guests)

Communication Tools | Customized Wedding Web Page

Guest Rooms

Bridal Suite | for the newly weds on the night of the wedding with full breakfast the next morning

Guest Rooms | reduced room rates for blocks of 10 or more rooms

Anniversary | overnight stay for the couple's one-year anniversary



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Cocktail Reception

Your choice of **three** hors d'oeuvres will be passed butler style during the first hour.

Hot Hors D'oeuvres

- Lemongrass Chicken Sate
- Sesame Beef Sate
- Andouille Puff
- Cranberry Gorgonzola Tart
- Edamame Dumpling
- Vegetable Samosa
- Manchego & Cream Cheese Bites
- Pancetta Wrapped Skewers
- Mini Beef Wellington
- Spanakopita



Cold Hors D'oeuvres

- Grilled Tomato, Arugula and Bruschetta
- Brie and Endive and Sour Cherry
- Chilled Chicken Crostini
- Mozzarella, Basil and Tomato Skewer
- Five Spice Pork Bruschetta
- Chilled Cucumber with Fresh Jumbo Lump Crabmeat
- Duck Crostini Chili Apricot





Cocktail Reception

Beautifully displayed on elegantly decorated reception tables, your choice of **one** display will create a magnificent presentation during the cocktail hour.

International Cheese Display | an artful montage of international cheeses, to include French Morbier, Spanish Petit Basque, American Maytag Blue Cheese, English Stilton, French Brie or Camembert, with brilliant colored seasonal berries, grapes, and artisan breads and assorted crostini

Antipasti | grilled white and green asparagus, prosciutto, fresh mozzarella, extra virgin olive oil, herb crusted goat cheese, assorted fresh seasonal vegetables, assorted crostini and artisan breads

Mediterranean Display | hummus, roasted red pepper dip, babaganoush served with toasted flatbreads and paired with cucumber batons, red peppers, carrots, broccoli, grape tomatoes and asparagus

Vietnamese Lettuce Wraps | crisp bibb lettuce, thinly sliced five spiced lacquered duck breast, tender slices of grilled chicken and grilled strips of seasoned beef. Build your own with pickled daikon radish, fresh cilantro spriggs, pickled onion, cucumber and spicy hoisin and mild asian barbeque dipping sauces

Seasonal Vegetable Crudite | baby malibu carrots, haricot verts, crisp celery hearts, belgian endive fresh asparagus, asparation, teardrop tomatoes, marinated picholine olives garnished with fresh basil and thyme leaves. served with a savory buttermilk, sour cream and scallion dipping sauce or stilton dressing



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Beverages

Enjoy four hours of open bar service featuring Marriott Gold Standard Top Shelf Beverages

Top Shelf Bar

Bacardi Superior Rum | Maker's Mark Bourbon |
Beefeater Gin | Jack Daniels Tennessee Whiskey |
Canadian Club Whiskey | Korbel Brandy |
Captain Morgan Original Spiced Rum |
Dewar's White Label Scotch | Smirnoff Vodka |
Jose Cuervo Especial Gold Tequila

Beer

Imported | Amstel Light, Corona Extra, Heineken, Bass Ale
Domestic | Budweiser, Miller Lite, Samuel Adams Boston Lager,
Old Dominion Ale, O'Douls (non-alcoholic)
*Regional and specialty beers may be added to enhance your selection

Wine

Stone Cellars by Beringer | Cabernet Sauvignon, Chardonnay, Pinot Noir
Beringer Vineyards | White Zinfandel
Segura Viudas Aria Estate Brut
*See Westfields Catering Wine List for specialty and upgraded wines

Non-Alcoholic

Assorted soft drinks, sparkling and still water,
and appropriate mixers



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Salads

For your first course, please select **one** of the following salads to be served after guests are seated. Each salad comes with a selection of artisan breads, and servings of butter and margarine.

Westfields Signature Salad | baby greens and romaine with english cucumber, tomato and sherry wine vinaigrette

Caesar Salad | crisp romaine tossed with parmesan cheese, and traditional caesar dressing, garnished with fresh croutons and black pepper

Chilled Asparagus and Prosciutto Salad | baby lola rosa, endive and watercress, with spanish sherry wine vinaigrette

Romaine and Baby Arugula Salad | toasted walnuts, bosch pear, and sun-dried cherries, with maytag blue cheese dressing

Caprese | stacked tomato and fresh mozzarella, garnished with mizuna and baby lola rosa, with mustard basil vinaigrette and sweet balsamic drizzle



rehearsal

ceremony

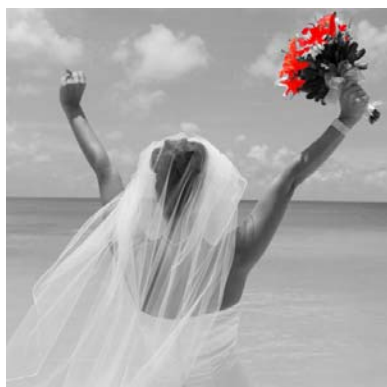
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Entrées

For your main course, offer your guests a choice of one of up to three entrées. Prices are per guest and include your choice of three hors d'oeuvres, one reception display, salad, entrée selection, dessert and four hour top shelf open bar service. Our Chef will pair delightfully appropriate seasonal vegetables and starches for your entrée.

Poultry

Parmesan and Basil Crusted Chicken | \$149

Sesame and Japanese Panko Crusted Chicken | \$149

Grilled Ancho Chicken, Amarillo Relish | \$149

Grilled Chicken, Prosciutto Ham | \$151

Seared Breast of Chicken, Shitake Mushroom Demi Glace | \$149

Grilled Chicken with Crispy Pancetta, Tomato Demi Glace | \$151

Seared Chicken, Sundried Cherry, Current Relish Port Demi Glace | \$149

*Fish***

Fresh Corvina Fillet, Ponzu Ginger Beurre Blanc | \$149

Seared Salmon, Fennel and Cucumber Relish | \$150

Escolar, Chinese Bean Relish | \$149

Seared Grouper Marinated In Sesame and Soy, Fragrant Beurre Blanc | \$152

**seasonally caught and sustainable

Vegetarian

Eggplant Tomato Roulade | \$149

Vegetable Strudel | \$149

Vegetable Napoleon | \$149



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Meats

Seared New York Steak, Fried Shallots and Herb Butter | \$154

Grilled Flank Steak in Mustard Demi Glace | \$152

Grilled Filet Mignon, Cabernet Demi Glace | \$158

Pork Mignonettes, Molasses, Demi Glace | \$149

Duet Entrees

Grilled Black Angus Filet and Chesapeake Crab Cake | \$168

Grilled Black Angus Filet and Prosciutto Wrapped Scallops | \$168

Pistachio Dusted Breast of Chicken and Grilled Angus Filet | \$166

Ancho Chili Halibut Filet and Parmesan Crusted Breast of Chicken | \$165

Buffet

Offer a variety of option to your guests by choosing one of our dinner buffets. An arrangement of salads, displays, three variations of entrées, and an assortment of cakes and mini pastries are included in the packages. In addition to the buffet selection, you will have your choice of three hors d'oeuvres, one reception display, buffet and four hour top shelf open bar service. Please ask our Catering Sales Manager for buffet selections and pricing.



Westfields Marriott Washington Dulles | 14750 Conference Center Drive, Chantilly, VA 20151 | (703) 818.0400

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Desserts

Conclude the dinner service with your choice of one dessert to compliment your wedding cake. Our exceptional service staff will cut and present the cake on a dessert table or provide table side service

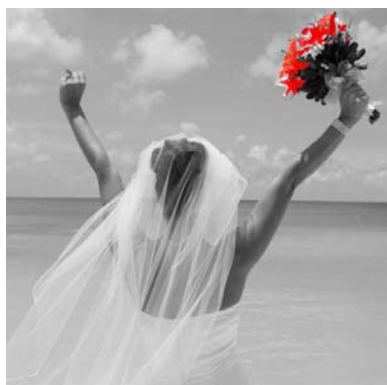
Westfields Signature Cheesecake

Tiramisu

Fresh Seasonal Berries

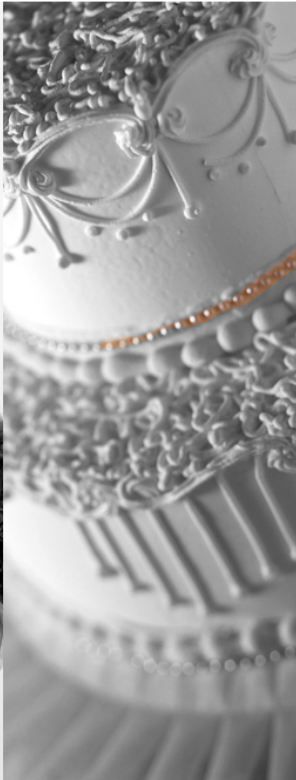
Strawberry Shortcake

Chambord Chocolate Cake



Joy

YOUR DREAM WEDDING SM



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Westfields Marriott Evening Wedding



Westfields Marriott Washington Dulles
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www.westfieldsmarriott.com

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Overview of Wedding Package

Westfields Marriott offers you the convenience of a per person price that includes many complimentary amenities to make your special day truly unforgettable.

Food & Beverage

Cocktail Reception | Four passed hors d'oeuvres and one display

Beverages | Five Hour Top Shelf Open Bar and Champagne Toast

Dinner | Three Course Plated or Buffet Dinner Service

Menu Tasting | for up to four guests three months prior to wedding date (for weddings with 75 guests and more)

Amenities

Service Staff | dedicated Event Manager, white gloved banquet staff, personal wedding butler

Cake Cutting

Selection of Hotel Linens

Hotel Centerpiece | mirror tile, four votive candles, and a hurricane globe with taper candle

Lighting | four track lights for cake and sweetheart tables, four up lights

Music | house background music during cocktail hour, one power source with three AMP circuit for DJ

Bridal Party Holding Room | complimentary self service beer and wine and hors d'oeuvres during the cocktail hour (for up to 10 guests)

Communication Tools | Customized Wedding Web Page

Guest Rooms

Bridal Suite | for the newly weds on the night of the wedding with full breakfast the next morning

Guest Rooms | reduced room rates for blocks of 10 or more rooms

Anniversary | overnight stay for the couple's one-year anniversary



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Cocktail Reception

Your choice of **four** hors d'oeuvres will be passed butler style during the first hour.

Hot Hors D'oeuvres

- Lemongrass Chicken Sate
- Sesame Beef Sate
- Andouille Puff
- Cranberry Gorgonzola Tart
- Edamame Dumpling
- Vegetable Samosa
- Manchego & Cream Cheese Bites
- Pancetta Wrapped Skewers
- Mini Beef Wellington
- Spanakopita



Cold Hors D'oeuvres

- Grilled Tomato, Arugula and Bruschetta
- Brie and Endive and Sour Cherry
- Chilled Chicken Crostini
- Mozzarella, Basil and Tomato Skewer
- Five Spice Pork Bruschetta
- Chilled Cucumber with Fresh Jumbo Lump Crabmeat
- Duck Crostini Chili Apricot



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Cocktail Reception

Beautifully displayed on elegantly decorated reception tables, your choice of **one** display will create a magnificent presentation during the cocktail hour.

International Cheese Display | an artful montage of international cheeses, to include French Morbier, Spanish Petit Basque, American Maytag Blue Cheese, English Stilton, French Brie or Camembert, with brilliant colored seasonal berries, grapes, and artisan breads and assorted crostini

Antipasti | grilled white and green asparagus, prosciutto, fresh mozzarella, extra virgin olive oil, herb crusted goat cheese, assorted fresh seasonal vegetables, assorted crostini and artisan breads

Mediterranean Display | hummus, roasted red pepper dip, babaganoush served with toasted flatbreads and paired with cucumber batons, red peppers, carrots, broccoli, grape tomatoes and asparagus

Vietnamese Lettuce Wraps | crisp bibb lettuce, thinly sliced five spiced lacquered duck breast, tender slices of grilled chicken and grilled strips of seasoned beef. Build your own with pickled daikon radish, fresh cilantro spriggs, pickled onion, cucumber and spicy hoisin and mild asian bbq dipping sauces

Seasonal Vegetable Crudite | baby malibu carrots, haricot verts, crisp celery hearts, belgian endive fresh asparagus, asparation, teardrop tomatoes, marinated picholine olives garnished with fresh basil and thyme leaves. served with a savory buttermilk, sour cream and scallion dipping sauce or stilton dressing



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Beverages

Enjoy five hours of open bar service featuring Marriott Gold Standard Top Shelf Beverages

Top Shelf Bar

Bacardi Superior Rum | Maker's Mark Bourbon |
Beefeater Gin | Jack Daniels Tennessee Whiskey |
Canadian Club Whiskey | Korbel Brandy |
Captain Morgan Original Spiced Rum |
Dewar's White Label Scotch | Smirnoff Vodka |
Jose Cuervo Especial Gold Tequila

Beer

Imported | Amstel Light, Corona Extra, Heineken, Bass Ale
Domestic | Budweiser, Miller Lite, Samuel Adams Boston Lager,
Old Dominion Ale, O'Douls (non-alcoholic)
*Regional and specialty beers may be added to enhance your selection

Wine

Stone Cellars by Beringer | Cabernet Sauvignon, Chardonnay, Pinot Noir
Beringer Vineyards | White Zinfandel
Segura Viudas Aria Estate Brut
*See Westfields Catering Wine List for specialty and upgraded wines

Non-Alcoholic

Assorted soft drinks, sparkling and still water,
and appropriate mixers



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Salads

For your first course, please select **one** of the following salads to be served after guests are seated. Each salad comes with a selection of artisan breads, and servings of butter and margarine.

Westfields Signature Salad | baby greens and romaine with english cucumber, tomato and sherry wine vinaigrette

Caesar Salad | crisp romaine tossed with parmesan cheese, and traditional caesar dressing, garnished with fresh croutons and black pepper

Chilled Asparagus and Prosciutto Salad | baby lola rosa, endive and watercress, with spanish sherry wine vinaigrette

Romaine and Baby Arugula Salad | toasted walnuts, bosch pear, and sun-dried cherries, with maytag blue cheese dressing

Caprese | stacked tomato and fresh mozzarella, garnished with mizuna and baby lola rosa, with mustard basil vinaigrette and sweet balsamic drizzle



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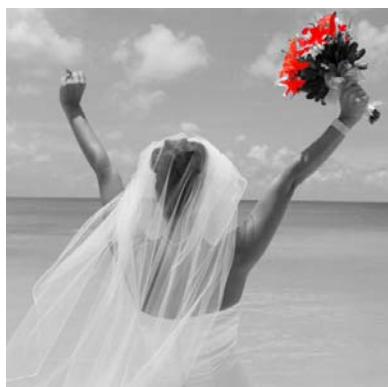
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Entrées

For your main course, offer your guests a choice of one of up to three entrées. Prices are per guest and include your choice of four hors d'oeuvres, one reception display, salad, entrée selection, dessert and five hour top shelf open bar service. Our Chef will pair delightfully appropriate seasonal vegetables and starches for your entrée.

Poultry

Parmesan and Basil Crusted Chicken | \$149

Sesame and Japanese Panko Crusted Chicken | \$149

Grilled Ancho Chicken, Amarillo Relish | \$149

Grilled Chicken, Prosciutto Ham | \$151

Seared Breast of Chicken, Shitake Mushroom Demi Glace | \$149

Grilled Chicken, Crispy Pancetta, Tomato Demi Glace | \$151

Seared Chicken, Sundried Cherry, Current Relish Port Demi Glace | \$149

*Fish***

Fresh Corvina Fillet, Ponzu Ginger Beurre Blanc | \$149

Seared Salmon with Fennel, Cucumber Relish | \$150

Escolar, Chinese Bean Relish | \$149

Seared Grouper Marinated In Sesame and Soy, Fragrant Beurre Blanc | \$152

**seasonally caught and sustainable

Vegetarian

Eggplant Tomato Roulade | \$149

Vegetable Strudel | \$149

Vegetable Napoleon | \$149



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Meats

Seared New York Steak, Fried Shallots, Herb Butter | \$154

Grilled Flank Steak, Mustard Demi Glace | \$152

Grilled Filet Mignon, Cabernet Demi Glace | \$158

Pork Mignonettes. Molasses, Demi Glace | \$149

Duet Entrees

Grilled Black Angus Filet and Chesapeake Crab Cake | \$168

Grilled Black Angus Filet and Prosciutto Wrapped Scallops | \$168

Pistachio Dusted Breast of Chicken and Grilled Angus Filet | \$166

Ancho Chili Halibut Filet and Parmesan Crusted Breast of Chicken | \$165

Buffet

Offer a variety of option to your guests by choosing one of our dinner buffets. An arrangement of salads, displays, three variations of entrées, and an assortment of cakes and mini pastries are included in the packages. In addition to the buffet selection, you will have your choice of four hors d'oeuvres, one reception display, buffet and five hour top shelf open bar service. Please ask our Catering Sales Manager for buffet selections and pricing.



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Desserts

Conclude the dinner service with your choice of one dessert to compliment your wedding cake. Our exceptional service staff will cut and present the cake on a dessert table or provide table side service

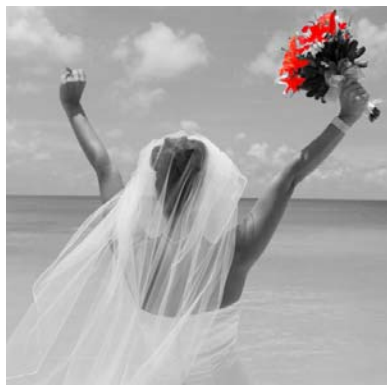
Westfields Signature Cheesecake

Tiramisu

Fresh Seasonal Berries

Strawberry Shortcake

Chambord Chocolate Cake



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Children | \$25.00

Offer your young guests, ages 12 and under, the option of a children's menu. Guests, ages three and under, are complimentary.

Fresh Fruit Cup | displayed in Martini Glass

Chicken Fingers | served with Ketchup and honey mustard sauce

Crispy Golden Brown French Fries

Vanilla Ice Cream Sundae

Vendors | \$36.00

Extend your hospitality to your photographer, DJ, Band, and other vendors by selecting one of the following boxed dinner options. All options include a side salad, cookie, fresh seasonal whole fruit, bag of potato chips, and a Hershey chocolate bar.

Chilled Roasted Turkey | brie cheese, pepperoncini peppers, and spinach, on club roll

Baked Ham and Swiss Cheese | honey mustard, on poppy seed roll

Vegetarian | feta cheese, mesclun mix, marinated sun-dried tomatoes, basil vinaigrette, on focaccia baguette



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Cocktail Reception Enhancements

Butler Passed Shrimp Cocktail | \$8 per person

Virginia Ham Carving Station | \$14 per person
caramelized maple and mandarin glazed ham,
natural pan jus

Breast of Turkey Carving Station | \$14 per person
traditional sage sauce

Mustard Crusted Sirloin Carving Station | \$16
truffle and cognac sauce

Assorted Nigiri and Maki | \$12 per person
pickled ginger. (four pieces per person)

All Carving Stations require a uniformed attendant
at \$150.00 per carver.

Bar Enhancements

Upgrade to Luxury Shelf Open Bar | \$6.00 per person
grey goose vodka, bacardi o and limon rum, tanqueray ten gin,
gentleman jack whiskey, johnnie walker black, bailey's irish cream,
sauza tres generaciones tequila, kahlua, hennessy xo, disaronno
originale amaretto, grand marnier

Martini Bar | \$11.00 per drink
add flavored martinis as an enhancement to your event. combine the
bar with a specialized ice carving to create an eye-catching
experience your guests will never forget.

Cordial Cart | \$10.00 per drink
offer cordials to your guests after dinner. cart to include courvoisier
v.s.o.p., grand marnier, kahlua, drambuie, b&b, tia maria, bailey's irish
cream, sambuca, amaretto, frangelico



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Dessert Enhancements

Tree of Chocolates | \$11.00 per person
silver truffle tree with chocolate covered strawberries, chocolate truffles, and miniature fruit tarts to be placed on each guest table after dinner

Chocolate Fountain | \$14.00 per person
three-tiered fountain overflowing with your choice of dark or white chocolate, served with assortment of fresh fruit, brownies, pretzels, marshmallows and skewers

Midnight Delight Dessert Buffet | \$16.00 per person
Chef's selection of homemade cakes, petit fours, cookies, milk and coffee service

Design Enhancements

Ice Carving | starting at \$550.00

Chiavari Chairs | starting at \$8 Per Chair

Specialty Linen | priced upon request

Gold Chargers | \$3 Each



Westfields Marriott Washington Dulles | 14750 Conference Center Drive, Chantilly, VA 20151 | (703) 818.0400



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relax
and enjoy

Our award winning chef will work with you to create a wonderful rehearsal dinner and after wedding brunch for family and friends. We'll handle all of the details so you can relax before and after your special day. Ask your Catering Sales Manager for details.



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romance

and memories

The ceremony and reception are just the beginning. Imagine a gorgeous Westfields Bridal Suite the night of your wedding with breakfast the morning after for the happy couple. Let the romance continue by using the rewards points you earn for your wedding for your honeymoon. The Marriott Rewards recipient will receive three points per catering dollar (food and beverage) spent, minus any sales tax and service charges. The maximum points earned are 50,000 points per event. Design the honeymoon of your dream at MarriottRegistry.com.



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Terms & Conditions

Event Minimum | Your Food and Beverage Minimum will be based on your estimated expected attendance and on your least expensive entrée selection. Hotel will reserve space sufficient to accommodate your function. Changing dates, reducing the number of guests, or canceling without adequate written notice makes it difficult and costly for Westfields to re-market facilities and is subject to assessment of probable damages due to the hotel.

Guest Guarantee | Your guaranteed number of attendees of your catered function shall be provided to Event Manager no later than 12:00 PM three business days prior to your event. This number will be considered a guarantee, is not subject to reduction, and charges will be made accordingly. The Hotel cannot be held responsible for service to more than three percent over the provided guarantee.

Payment | A non-refundable advance deposit of 25% of the estimated balance will be required in order to secure arrangements on a definite basis. Full prepayment of the estimated charges must be received three days prior to arrival.

Bar Service | The sale and service of all alcoholic beverages is regulated by the Virginia State Liquor Commission. No alcoholic beverages may be brought into the hotel for a catered function. All guests in attendance who are drinking alcoholic beverages will be required to carry valid identification regardless of age. Our bartenders have the right to require proof of age.

Outside Vendors | Westfields reserves the right to approve all vendors. The Hotel has to be provided with a list of vendors involved in your event, including phone number and contact person, a minimum of two weeks prior to the event.

Decorations | Decorations may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Items or displays brought into the Westfields Marriott must be approved by your Event Manager.

Security | Westfields shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel.

