

Joy

YOUR DREAM WEDDING SM



ceremony

package

a la carte

enhancements

rehearsal

brunch

our hotel

Newport News Marriott at City Center

Marriott.
NEWPORT NEWS
AT CITY CENTER

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Newport News Marriott at City Center | 740 Town Center Drive, Newport News, VA 23606 | 757.873.9299



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.





Ceremony

Your ceremony is the central event of your special day. Hold your ceremony close to your reception in one of our fabulous event spaces that creates just the right atmosphere to leave a lasting impression.

Wedding Certification

Dream weddings don't just happen, they're planned. Marriott and Certified Wedding Planners are trained to help.

Relying on experience, training, tradition and old-fashioned intuition, Marriott Certified Wedding Planners can help you determine an overall vision for your wedding and help you execute each detail. That includes setting an event budget; deciding on a menu; arranging table settings; and finding florists, photographers, a band and other entertainment for the big day.



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Services

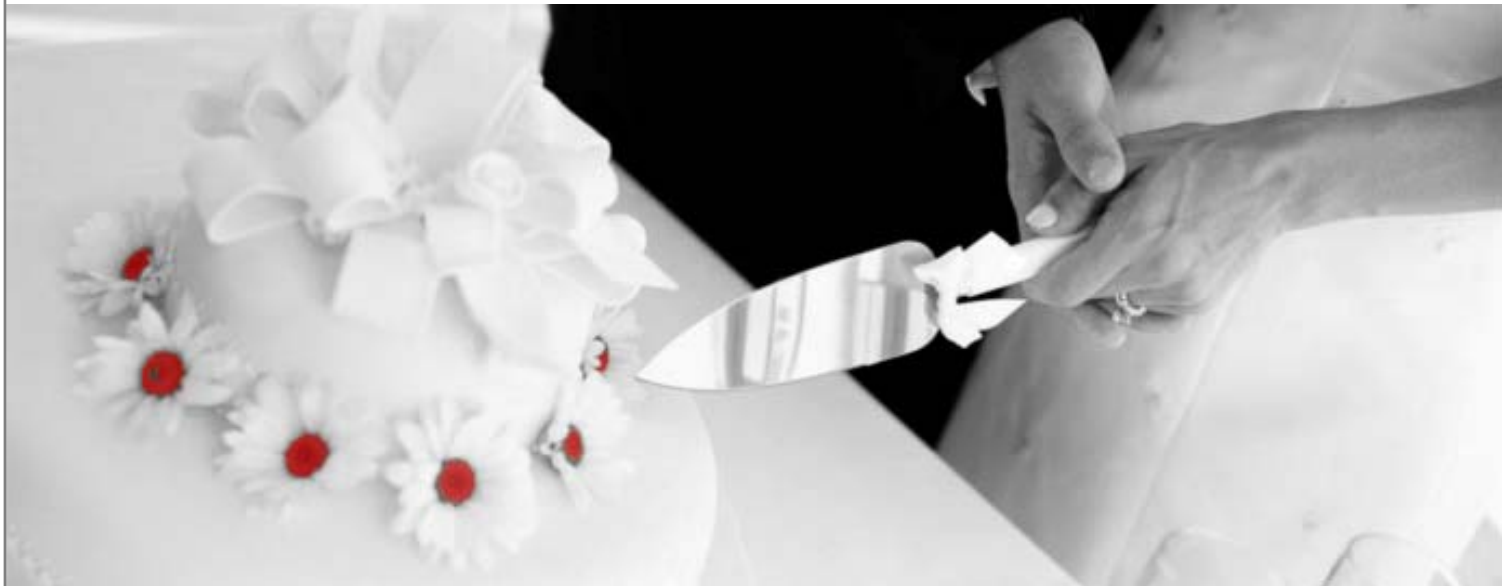
From intimate to spectacular, when “Tying the Knot” at the Newport News Marriott; we are here to help. Our Certified Wedding Planners offer the following complimentary services to help guide your “Happily Ever After”:

- Menu Selection
- Room Layout and Design
- Site Walk Through
- Three Planning Sessions
- Vendor Recommendations
- Menu Cards Upon Request

Additional services are available through local Wedding Planners and Event Coordinators. Some of those additional services include the following:

- Ceremony Coordination and Direction
- Place Card Design and Processing
- Favors Selection and Placement
- Seating Arrangements
- Floral and Décor Consultation
- Concept Design / Theme Layout
- Invitation and Save the Date Selection and Mailing
- RSVP Tracking
- Transportation Coordination
- Permits Obtained as Needed
- Vendor Tracking and Confirmation / Payments as Needed
- Budget Management
- Gown Selection and Fitting Consultation
- On-site Personal Management (from setup to breakdown)





ceremony **package** a la carte enhancements rehearsal brunch our hotel

simplicity and **value**

You want your special day to have an easy flow with a happy ending. Choose a fabulous package, designed to enhance your gathering. We make it effortless for you to please your guests.



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All Packages Include

- Champagne or Apple Cider Toast
- Marriott Rewards Points
- Deluxe Fountain View King Room for One Night
- Hotel Direction Cards
- Valet Parking for Wedding Couple
- Wedding Cake Cut & Served
- White Glove Cocktail Hour Service
- Votives & Mirror Tiles to Complement Table Centerpiece provided by Client's Vendor
- Complete Table Setting
- Menu Cards
- Elevated Head Table or Sweetheart Table
- Dance Floor with DJ Table or Band Stage
- Tables for Gifts, Place Cards, and Wedding Cake

With Rental of Ceremony Room Only

- One Hour Rehearsal based on availability
- Changing Area (Champagne & Strawberries)



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Afternoon Package

per person | \$50

Afternoon Weddings end at 4:00PM.

One hour reception

(Choose 4 hors d'oeuvre from the following. 6 pieces total per person)

Cheese Board

International Cheeses and Domestic Cheeses, Red & Green Grapes
Sliced Baguettes, Flat Breads, Crackers

Vegetable Crudités

Assortment of Cut Fresh Vegetables with Ranch Dressing

Fruit Fantasy

Assortment of Cubed Fresh Fruit, Raspberry Coulis, Chocolate Fondue

Scallops Wrapped in Bacon, Orange Barbecue Sauce

Raspberry & Brie in Puff Pastry

General Tso's Chicken Sate, Macadamia Nuts

Fresh Mozzarella Crostini, Pepperoni & Roma Tomato Basil Relish

Chicken Lumpia with Sweet Chili Sauce

Chesapeake Crab Salad on Baguettes

Mini Chicken Cordon Bleu

Tenderloin of Beef on Crostini, Smoked Gouda, Garlic & Roasted Red
Pepper Aioli

Sparkling Punch and Water with Lemon Station



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.



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Afternoon Package, cont'd

Plated Meal

(Choose One Salad and One Entrée)

House Salad

Seasonal Garden Greens and Julienne Vegetables, Ranch Dressing

Caesar Salad

Romaine Lettuce Tossed with Parmesan Cheese, Croutons, Caesar Dressing

Cilantro & Lime Seared Mahi Mahi, Ginger Beurre Blanc, Tropical Fruit Relish

Crab Crusted Salmon Fillet, Orange-Dill Hollandaise

Grilled Barbecue Chicken Breast, Manchego Cheese, Andouille Corn Relish

Porterhouse Pork Chop, Roasted Apples & Calvados

Roasted New York Strip of Beef, 3-Peppercorn Sauce

Rosemary Seared Chicken Breast topped with Ham & Swiss Cheese, Dijon Mustard Sauce

Selection Includes:

- Chef's Choice of Rice or Potato
- Vegetable Medley
- Fresh Luncheon Rolls and Butter
- Dessert Selection
- Water and Tea
- Premium Coffee Service

Enhancements

- Package plus Cash Bar per person | \$50
- Package plus 1 Hour Open Premium Bar per person | \$62
- Package plus 4 Hour Open Premium Bar per person | \$83
- Package plus 1 Hour Beer & Wine Bar per person | \$60
- Package plus 4 Hour Beer & Wine Bar per person | \$80



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Plated Dinner Package

per person | \$65

One hour reception

(Choose 4 hors d'oeuvre from the following. 8 pieces total per person)

Cheese Board

International Cheeses and Domestic Cheeses, Red & Green Grapes
Sliced Baguettes, Flat Breads, Crackers

Vegetable Crudités

Assortment of Cut Fresh Vegetables with Ranch Dressing

Fruit Fantasy

Assortment of Cubed Fresh Fruit, Raspberry Coulis, Chocolate Fondue

Mini Chicken Cordon Bleu

Chicken Lumpia with Sweet Chili Sauce

Raspberry & Brie in Puff Pastry

Fresh Mozzarella Crostini, Asparagus & Baby Shrimp

Buffalo Chicken on Bleu Cheese, Cheddar Biscuit

Garlic Lemon Chicken in Phyllo Cups

Crab Rangoon

Pork Barbecue on Miniature Buns

Sparkling Punch and Water with Lemon Station



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Plated Dinner Package, cont'd

Plated Meal

(Choose One Salad and One Entrée)

House Salad

Seasonal Garden Greens and Julienne Vegetables, Ranch Dressing

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

Lobster Crusted Halibut, Citrus Beurre Blanc

Hoi Sin Barbecue Swordfish, Sake Cucumbers

Andouille Stuffed Chicken Breast in Puff Pastry, Roasted Corn Sauce

Pork Loin Chop, Dijon Maple Glaze, Golden Raisin Apple Walnut Relish

12oz New York Strip Steak, Sautéed Shallots & Apple Wood Bacon, Bleu Cheese Butter

Grilled Rosemary Chicken Breast, Smoked Mozzarella, Roasted Red Pepper Sauce, Artichoke Relish

Selection Includes:

- Chef's Choice of Rice or Potato
- Vegetable Medley
- Fresh Luncheon Rolls and Butter
- Dessert Selection
- Water and Tea
- Premium Coffee Service

Enhancements

- Package plus Cash Bar per person | \$65
- Package plus 1 Hour Open Premium Bar per person | \$77
- Package plus 4 Hour Open Premium Bar per person | \$98
- Package plus 1 Hour Beer & Wine Bar per person | \$75
- Package plus 4 Hour Beer & Wine Bar per person | \$95



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Plated Dinner Package, cont'd

Hors d'oeuvre exchange

| \$2 per item per person

Tri-Color Tortilla Crusted Shrimp, Gazpacho Vinaigrette & Cumin Avocado

Lime, Coconut & Cashew Pancakes Stuffed with Mongolian BBQ Pork

Beef Tenderloin Crostini, Bleu Cheese & Dijon Aioli, Caramelized Onion

Grilled Lemon Grass Shrimp on Jasmine Rice Cake, Thai Peanut Sauce

Hazelnut Crusted Seared Duck Breast on Challah Brioche, Brandied Apples

Curry Chicken on Papadum Crisp, Ginger Chutney

Grilled Asparagus Wrapped with Boursin Mousse and Smoked Salmon

Coconut & Macadamia Crusted Hawaiian Crab Cake, Papaya Lime Salsa

Seared Shrimp & Scallop Skewer, Sweet Chili Glaze, Black Sesame Seeds 

Smoked Southern BBQ Chicken on Bacon Scallion Cornbread Rounds

5-Spices Braised Short Rib Sliders, Ginger Sesame Slaw



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Plated Dinner Package, cont'd

Entrée Exchange

Single Entrées

| \$10 per entrée per person

- Mahi Roasted with Sweet Peppers, Tomato & Onion, Langoustine Butter
- Seared Ahi Tuna, Sesame Spinach, Hoi Sin BBQ Sauce, Grilled Ginger Shrimp
- Pan Seared Atlantic Salmon, Orange Lobster Hollandaise, Asparagus Tips
- Citrus and Ginger Crusted Halibut, Lemon Grass Glaze, Shiitake Mushrooms
- Almond Crusted Pork Loin, Vermont Maple Bourbon Glaze, Roasted Apples
- Louisiana Dry Rub Pork Loin, Herb Roasted Tomatoes, Creole Dijon Mustard
- Breast of Chicken Stuffed with Spinach, Smoked Gouda, Andouille Sausage, Roasted Red Pepper Hollandaise
- Breast of Chicken Stuffed with Ham, Swiss and Asparagus, Topped with Herb Bread Crumbs and Mornay Sauce
- Horseradish and Maytag Bleu Cheese Crusted Filet, Madeira Demi Glaze
- NY Strip, Applewood Bacon, Balsamic Mushrooms, Cayenne Crispy Onions
- Chef's Choice of Vegetarian Entrée 

Mixed Duet Entrées

| \$15 per entrée per person

- Sliced Tenderloin of Beef, Smoked Gouda Demi Glaze, Cajun Crispy Onions & BBQ Shrimp, Creole Corn Relish
- Petite Filet Mignon, Wild Mushroom Marsala Sauce & Seared chicken with Lobster Hollandaise
- Herb Crusted Pork Loin, Granny Smith Apple Glaze & Hickory Rubbed Grilled Chicken, Molasses BBQ Sauce
- Seared Filet Mignon, Roasted Tomato Béarnaise & Chesapeake Crab Cake, Chardonnay Lemon Cream



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Buffet Dinner Package

per person | \$72

One hour reception

(Choose 4 hors d'oeuvre from the following. 8 pieces total per person):

Cheese Board

International Cheeses and Domestic Cheeses, Red & Green Grapes
Sliced Baguettes, Flat Breads, Crackers

Vegetable Crudités

Assortment of Cut Fresh Vegetables with Ranch Dressing

Fruit Fantasy

Assortment of Cubed Fresh Fruit, Raspberry Coulis, Chocolate Fondue

Mini Chicken Cordon Bleu

Chicken Lumpia with Sweet Chili Sauce

Raspberry & Brie in Puff Pastry

Fresh Mozzarella Crostini, Asparagus & Baby Shrimp

Buffalo Chicken on Bleu Cheese, Cheddar Biscuit

Garlic Lemon Chicken in Phyllo Cups

Crab Rangoon

Pork Barbecue on Miniature Buns

Sparkling Punch and Water with Lemon Station



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Buffet Dinner Package, cont'd

Buffet Dinner

Salad of Bibb Lettuce, Tri-Color Peppers, Boursin Cheese, Figs, Candied Walnuts, Mandarin Oranges, Balsamic Vinaigrette

Mixed Greens with Carrots, Cucumbers, Tomatoes, Olives, Red Onion Ranch and Italian Dressings 

Penne Pasta Salad of Sun-dried Tomatoes, Broccoli, Peppers, Julienne Vegetables, Gouda Cheese, Roasted Garlic Dressing

Dinner Rolls and Butter

Premium Coffee, Decaf Coffee, Hot Tea

Entrée Selections (Choose 3)

Sliced New York Strip, Cognac Green Peppercorn Sauce

Almond Crusted Chicken, Apricot Glaze and Dried Cherry Compote

Herb Roasted Salmon, Lemon Garlic Shrimp

Chesapeake Bay Crab Stuffed Flounder with Lobster Sauce

Gingered Pork Tenderloin, Hoi Sin Pineapple Glaze, Macadamia Nuts

Roasted Pork Loin with Fig Demi Glaze and Pear Relish

Basil Crusted Chicken, Spinach, Prosciutto, Provolone, Mushroom Marsala

Mini Veal Osso Bucco, Herbed Orzo, Rosemary Demi Glaze

Chef's Choice of Vegetarian Entrée 



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Buffet Dinner Package, cont'd

Vegetable Selections (choose 2)

- Seasonal Medley 
- Broccoli with Butter Sauce
- Honey Ginger Baby Carrots
- Green Beans with Shallots and Applewood Bacon,
- Roasted Butternut Squash with Cinnamon Brown Sugar Glaze,
- Sesame Snap Peas with Water Chestnuts and Roasted Red Peppers

Starch Selections (choose 2)

- Sweet Potatoes Mashed with Candied Walnuts
- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Confetti Rice
- Three-Cheese Au Gratin Potatoes
- Bowtie Pasta with Spring Vegetables in Herb Butter
- Wild Mushroom Risotto
- Penne Pasta Alfredo

Enhancements

Package plus Cash Bar	per person \$72
Package plus 1 Hour Open Premium Bar	per person \$84
Package plus 4 Hour Open Premium Bar	per person \$105
Package plus 1 Hour Beer & Wine Bar	per person \$82
Package plus 4 Hour Beer & Wine Bar	per person \$102



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Buffet Dinner/Action Stations Package

per person | \$75
maximum of 150 guests

One hour reception

Cheese Board

International Cheeses and Domestic Cheeses, Red & Green Grapes
Sliced Baguettes, Flat Breads, Crackers

Vegetable Crudités

Assortment of Cut Fresh Vegetables with Ranch Dressing

Fruit Fantasy

Assortment of Cubed Fresh Fruit, Raspberry Coulis, Chocolate Fondue

Buffet Dinner/Action Stations

Salad Bar

Basket of Greens, Tomatoes, Kalamata Olives, Red Onions, Shredded
Cheese, Mushrooms, Cucumbers
Balsamic Vinaigrette and Ranch Dressing

Caesar Salad

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Croutons and
Caesar Dressing

Cobb Salad

Chopped Iceberg Lettuce Topped with Grilled Chicken Breast, Chopped
Egg, Cheddar Cheese, Bleu Cheese, Diced Tomatoes, Avocado and
Smoked Bacon

Dinner Rolls & Butter

Premium Coffee, Decaf Coffee, Hot Tea



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Buffet Dinner/Action Stations Package, cont'd

Entrée Carving Stations (choose 2)

Garlic & Herb Crusted Roast Leg of Lamb

Wild Mushroom Orzo, Focaccia Bread, Flavored Oils, Apple Mint Salsa

Macadamia Crusted Pork Loin

Hawaiian Bread, Roasted Garlic Bread, Mango Salsa

Suckling Pig

Apple Barbecue Sauce, Jicama Slaw, Parker House Rolls

Sweet Chili Barbecue Bourbon Glazed Ham

Buttermilk & Sweet Potato Biscuits, Fruit Preserves, Honey Dijon Glaze, Rolls

Roast Herb Turkey Breast

Mandarin Cranberry Relish, Ginger Aioli, Rolls

Jerk Rubbed Pork Steamship

Mango Relish, Key Lime Glaze

Roasted Strip Loin of Beef

Creamed Horseradish, Herb Mayonnaise, Stone Ground Mustard, Cabernet Roasted Shallot Glaze, Rolls

Atlantic Salmon in Puff Pastry

Stuffed with Spinach, Roasted Tomatoes & Boursin, Chardonnay Cream, Silver Dollar Rolls

Beef Tenderloin

Peppercorn & Rosemary Demi Glaze, Peppercorn Aioli, Silver Dollar Rolls



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Buffet Dinner/Action Stations Package, cont'd

Entrée Sides Stations (choose 2)

Risotto Station

Choice of Crab or Shrimp Risotto, Wild Mushrooms, Chives, Shallots, Cognac Cream, Sweet Butter, Focaccia Bread

Pasta Station

Penne Pasta, Cheese Ravioli, Fettuccine Cooked to Order
Choice of Italian Sausage, Baby Shrimp, Meatballs, Roasted Chicken, Tri-Color Peppers, Mushrooms, Tomatoes, Julienne Vegetables Marinara, Sun-Dried Tomato or Alfredo Sauces, Garlic Bread

Vegetable Stir Fry Station

Zucchini, Yellow Squash & Tomatoes with Basil & Garlic
Sow Peas with Sesame Oil, Soy Sauce & Red Peppers
Broccoli with Herb Butter & Parmesan

Mashed Potato Station

Topping Bar with Bacon Bits, Crispy Chicken Bites, Scallions, Cheddar Cheese, Sautéed Mushrooms, Sweet Butter, Sour Cream, Gravy

Enhancements

Package plus Cash Bar	per person \$75
Package plus 1 Hour Open Premium Bar	per person \$87
Package plus 4 Hour Open Premium Bar	per person \$108
Package plus 1 Hour Beer & Wine Bar	per person \$85
Package plus 4 Hour Beer & Wine Bar	per person \$105
Add an Entrée Carving Station & Attendant	per person \$8
Add an Entrée Sides Station & Attendant	per person \$5



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Buffet Dinner/Action Stations Package, cont'd

Add A Dessert Station

City Center Dessert Station | \$12 per person

Variety of Miniature Desserts
Assorted Cakes & Pies
Assorted Cookies
White Chocolate & Walnut Bread Pudding with Bourbon Sauce
Premium Coffee, Decaf Coffee, Teas

Viennese Table | \$18 per person

Black Forest Cake
Hazelnut Torte
Cappuccino Mousse Cake
Strawberry Dream Cake
Pear & Port Wine Torte
Italian Cream Cheese Cake
Assorted Italian Cookies
Crème Brûlée in Chocolate Cups wit Raspberry Garnish
Premium Coffee, Decaf Coffee, Teas

Very Virginia Dessert Station | \$14 per person

White Chocolate & Walnut Bread Pudding with Bourbon Sauce
Sweet Potato Pie
Bourbon Pecan Pie
Caramel Apple Pie
Red Velvet Cake
Peanut Butter Pie
Lemon Chess Pie
Premium Coffee, Decaf Coffee, Teas



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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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Cold Hors d'Oeuvre Selections

per 100 pieces | \$295

Shrimp Cocktail on Ice with Lemon Wedges 🍷
Tequila-Lime Shrimp Shooters
Ahi Tuna Tartar, Crisp Wontons, Mango Chili Sauce
Marinated Jumbo Snow-Crab Claws

per 100 pieces | \$225

Crab and Avocado Baguette
Fresh Figs Wrapped in Prosciutto
Smoked Duck and Poached Pear in Phyllo
Antipasto Skewer with Balsamic Reduction
Spicy Asian Mushrooms in Puff Pastry
Hummus on Black Pepper Crackers with Marinated Cucumbers and Red Peppers

per 100 pieces | \$175

Baby Shrimp, Boursin and Dill Mini Croissants
California Chicken Salad Finger Sandwiches
Devilled Eggs with Baby Shrimp
Smoked Salmon on Potato Pancakes
Salami Coronets Stuffed with Cream Cheese
Bleu Cheese Stuffed Figs wrapped in Prosciutto
Mediterranean Chicken Salad with Feta-Stuffed Artichoke Heart
Assorted Canapés
Curried Chicken on Nan



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.




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Hot Hors d'Oeuvre Selections

per 100 pieces | \$295

Maple Glazed Bacon Wrapped Scallops
Coconut Shrimp, Pineapple Sauce
Mini Virginia Crab Cakes, Remoulade
Blackened Chicken or Shrimp on Corn Biscuits
Mini Lamb Chops, Balsamic Mint Reduction
Mini Beef Wellington, Rosemary Demi Glaze
Eggplant Parmesan on Garlic Toast 

per 100 pieces | \$225

Mini Reuben on Rye Crisps
Asian Barbecue Baby Back Ribs
Chicken Tandoori Skewers
Mini Chicken Cordon Bleu
Smoked Chicken Quesadillas
Szechwan Beef Sate, Ginger Scallion Glaze
Ham & Smoked Gouda on Garlic Biscuits
Curried Vegetable Mini-Pizzas 
Pork, Beef or Chicken Empanada, Guacamole, Salsa
Honey Pecan Glazed Chicken Tenders



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Hot Hors d'Oeuvre Selections cont'd

per 100 pieces | \$175

- Andouille Sausage in Puff Pastry with Creole Mustard
- Italian Sausage and Asiago Stuffed Mushrooms
- Chicken Parmesan Stuffed Mushrooms
- General Tso's or BBQ Meatballs
- Spanakopita 
- Vegetable Spring Rolls, Sweet & Sour Sauce
- Jerk Chicken Skewers with Pineapple Mango
- BBQ or Buffalo Chicken Wings
- White Cheddar, Applewood Bacon and Tomato-Basil Relish on a Ciabatta Crostini
- Southern BBQ Pork on Corn Cakes



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Plated Lunch

House Salad 🍷 or Caesar Salad

Single or Duet Entrées

Chef's Choice of Rice or Potato and Vegetables

Fresh Dinner Rolls and Butter

Premium Coffee, Decaffeinated Coffee, Hot Teas

Herb Roasted Chicken Breast with Apple Ginger Glaze		\$23
Chicken Breast Stuffed with Brie and Green Apples		\$25
Roast Pork Loin with Red Onion Jam and Thyme Jus		\$24
Peppercorn Crusted Pork Loin Marsala Mushroom Sauce		\$24
Chardonnay Poached Salmon, Dill Hollandaise, Citrus Relish		\$25
Seared Salmon, Rock Shrimp & Shiitake Compote		\$25
Grilled Tilapia, Pineapple Butter Sauce, Mandarin Oranges		\$24
Maryland Crab Cakes with Roasted Red Pepper Aioli		\$24
Grilled New York Strip Steak, Madeira Steak Butter		\$33
Sliced NY Strip Loin, Portabella & Rosemary Demi Glaze		\$29



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Buffet Lunch

| \$31

Salad of Bibb Lettuce, Tri-Color Peppers, Boursin Cheese, Figs, Candied Walnuts, Mandarin Oranges, Balsamic Vinaigrette

Mixed Greens, Carrots, Cucumbers, Tomatoes, Olives, Red Onion, Ranch and Italian Dressings

Sliced Roasted New York Strip Steak, Rosemary Demi Glaze
Herb Roasted Chicken Breast, Spiced Apples, Cider Ginger Glaze
Seared Salmon, Sweet Hoi Sin Glaze, Sake Sesame Cucumbers

Seasonal Vegetables 

Green Beans, Shallots and Applewood Bacon

Herb Roasted Potatoes

Confetti Rice

Fresh Luncheon Rolls and Butter

Assortment of Pies and Cakes

Premium Coffee, Decaffeinated Coffee, Hot Teas




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Plated Dinner

House Salad  or Caesar Salad
 Single or Duet Entrées
 Chef's Choice of Rice or Potato and Vegetables
 Fresh Dinner Rolls and Butter
 Dessert Selection, Premium Coffee Service

Selection of Single Entrée Meals

Stuffed Chicken Breast, Brie and Raspberry Sauce	\$ 32
Cashew Crusted Mahi, Mandarin Ginger Sauce	\$ 32
Sesame Crusted Tuna, Sweet Chili Hoi Sin Glaze	\$ 36
Seared Salmon, Grilled Shrimp, Tarragon Cream Sauce	\$ 34
Shrimp Stuffed Colorado Rainbow Trout	\$ 36
Grilled Halibut, Tropical Fruit Salsa, Pineapple Butter Sauce	\$ 39
Hawaiian Pork Loin, Sweet & Sour Pineapple Chili Sauce	\$ 31
Roast Pork Loin, Red Onion Jam, Smoked Gouda Demi Glaze	\$ 31
Filet Mignon, Cabernet Demi Glaze, Crispy Rosemary Onions	\$ 42
Grilled 10oz NY Strip, Sautéed Wild Mushrooms, Madeira Sauce	\$ 36
Seared Veal Chop, Cognac and Green Peppercorn Dijon Sauce	\$ 42
Chicken Stuffed with Feta, Spinach, Artichokes, Prosciutto, Portabellas	\$ 37

Selection of Mixed Duet Entrées

Seared Atlantic Salmon with Grilled Shrimp in a Tarragon Cream Stuffed Pecan Crusted Chicken Breast, Brie and Raspberry Sauce	\$ 42
Seared Filet Mignon, Cabernet Demi Glaze, Crispy Rosemary Onions Herb Roasted Chicken, Green Apple and Dried Cranberry Relish	\$ 49
Grilled Filet Mignon, Herb Butter and Button Mushrooms Seared Atlantic Salmon, Grilled Shrimp in a Tarragon Cream	\$ 49
Seared Filet Mignon, Cabernet Tarragon Reduction Sautéed Maryland Crab Cake, Lemon Butter Sauce	\$ 50



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Dinner Buffet Suggestion

Fountain Lake Buffet

Salad of Bibb Lettuce, Tri-Color Peppers, Boursin Cheese, Figs, Candied Walnuts, Mandarin Oranges, Balsamic Vinaigrette
Mixed Greens with Carrots, Cucumbers, Tomatoes, Olives, Red Onion, Ranch and Italian Dressings 🍷
Penne Pasta Salad of Sun-dried Tomatoes, Broccoli, Peppers, Julienne Vegetables, Gouda Cheese, Roasted Garlic Dressing
Dinner Rolls and Butter
Assortment of Pies & Cakes, Premium Coffee, Decaf Coffee, Hot Teas

Entrée Selections

Sliced New York Strip, Cognac Green Peppercorn Sauce
Almond Crusted Chicken, Apricot Glaze and Dried Cherry Compote
Herb Roasted Salmon, Lemon Garlic Shrimp 🍷
Chesapeake Bay Crab Stuffed Flounder with Lobster Sauce
Gingered Pork Loin, Hoi Sin Pineapple Glaze, Macadamia Nuts
Roasted Pork Loin with Fig Demi Glaze and Pear Relish
Basil Crusted Chicken, Spinach, Prosciutto, Provolone, Mushroom Marsala
Mini Veal Osso Bucco, Rosemary Demi Glaze, Herb Orzo,

Vegetable Selections

Seasonal Medley, Broccoli with Butter Sauce, Honey Ginger Baby Carrots
Green Beans with Shallots and Applewood Bacon,
Roasted Butternut Squash with Cinnamon Brown Sugar Glaze,
Sesame Snap Peas with Water Chestnuts and Roasted Red Peppers 🍷

Starch Selections

Sweet Potatoes Mashed with Candied Walnuts, Garlic Mashed Potatoes,
Herb Roasted Potatoes, Confetti Rice, Three-Cheese Au Gratin Potatoes,
Wild Mushroom Risotto, Penne Pasta Alfredo,
Bowtie Pasta with Spring Vegetables in Herb Butter Sauce

2 entrées, 2 Vegetables, 2 Starches	\$ 35.95
3 entrées, 2 Vegetables, 2 Starches	\$ 40
4 entrées, 2 Vegetables, 2 Starches	\$ 44



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.



[hors d'oeuvres](#) | [lunch](#) | [dinner](#) | [beverages](#)



Beverage

Premium Liquors | \$6.75 host bar | \$7.75 cash bar

Absolut Vodka
Mount Gay Eclipse Gold Rum
Tanqueray Gin
Dewars White Label Scotch
Maker's Mark or Jack Daniel's Bourbon
Crown Royal Whisky
1800 Silver Tequila

Well Liquors | \$6.25 host bar | \$6.50 cash bar

Gordon's Vodka
Cruzan Aged Light Rum
Gordon's Gin
Grant's Family Reserve Scotch
Jim Beam White Label Bourbon
Canadian Club Whisky
Jose Cuervo Especial Gold Tequila
Korbel Brandy

Call Liquors | \$6.50 host bar | \$6.75 cash bar

Smirnoff Vodka
Bacardi Superior or Captain Morgan Original Spiced Rum
Beefeater Gin
Dewars White Label Scotch
Maker's Mark or Jack Daniel's Bourbon
Canadian Club Whisky
Jose Cuervo Especial Gold Tequila
Korbel Brandy



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.



hors d'oeuvres | lunch | dinner | beverages



Beverage cont'd

Domestic Beer	\$4.00 host bar \$5.00 cash bar
Budweiser	
Bud Light	
Regional/Craft/Import Beer	\$4.50 host bar \$5.50 cash bar
Samuel Adams Boston Lager	
Landshark	
Heineken	

All Bars Include:

Cordials	\$7.50 host bar \$7.50 cash bar
Soft Drinks	\$3.00 host bar \$3.50 cash bar
Bottled Water	\$3.25 host bar \$3.50 cash bar
Domestic Beer	\$4.00 host bar \$5.00 cash bar
Budweiser, Bud Light	
Imported Beer	\$4.50 host bar \$5.50 cash bar
Samuel Adams Boston Lager, Landshark, Heineken	
Wine by the Glass	\$6.00 host bar \$6.75 cash bar
Chardonnay, Cabernet Sauvignon, Merlot	
Bartender Fees	per bartender
3 hour minimum charge	\$ 75
Each additional hour	\$ 75



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.





[ceremony](#) [package](#) [a la carte](#) **[enhancements](#)** [rehearsal](#) [brunch](#) [our hotel](#)

unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas and breathtaking indoor and outdoor ceremony venues. Marriott can create a day that's special for everyone.





Beverages

Champagne Raspberry Enhancement	\$1 per glass
Non-Alcoholic Punch	\$35 per gallon
Champagne Punch	\$55 per gallon

Wedding Cake Enhancements

2 Chocolate Covered Strawberries	\$2 per person
Scoop of Vanilla or Chocolate Ice Cream	\$2 per person

Extras

Children's Meals	\$19 per person
Vendor Meals	\$19 per person
Lemon Sorbet Intermezzo	\$2 per person
Viennese Station	\$12 per person

Assorted Italian Pastries, Cakes Biscotti & Cookies



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.





Preferred Vendors

Event Decorators & Coordinators

Weddings by Michelle: 757-761-0616
www.weddingsbymichelle.com

Isha Foss Events: 757-410-3436
www.ishafossevents.com

Uniquely Yours by Pearl: 757-721-2794
www.pearltay@cox.net

J McFadden Event Design: 757-966-5193
www.jmcfaddeneventdesign.com

Blue Steel Pro Lighting: 757-816-1939
www.bluesteelprolighting.com

IceArt: 757-498-4777
www.iceartva.com

Distinctive Event Rentals: 757-420-7000
www.distinctiveeventrentals.com

Classy Covers: 757-478-3401
www.classycovers.net

Cake

Bella Cakes: 757-254-7814
www.bellacakes1.com

The Magic Cupboard: 757-826-2160
www.themagiccupboard.com

Gourmet Bake Shop: 757-499-4451
www.gourmetbakeshoppe.com

Flowers

Daavid's Flower & Décor: 757-313-9700
www.daevids.com

Jeff's Flowers: 757-827-5333
www.jeffsflowers.com

Bloom: 757-623-9399
www.bloomTheArtofFlowers.com





Preferred Vendors cont'd

Photographers

Keith Cephus: 757-430-2169

www.keithcephus.com

Heather Hughes: 757-870-4006

www.heatherhughesphotography.com

Videographers

Dreamclip Productions: 757-771-0288

www.dreamcliponline.com

LNR Productions: 757-449-2935

www.lnrpro.com

Transportation

Carey VIP Chauffeured: 757-875-5466

www.careyvip.net

Smithfield Horse & Carriage: 757-635-9963

www.smithfieldhorsecarriage.com

Distinguished Executive Transportation: 757-345-5763

www.dextrans.com

Entertainment

Arch Entertainment: 757-559-1712

www.archentertainmentcompany.com

Tidewater DJ's: 757-420-4200

www.tidewaterdjs.com

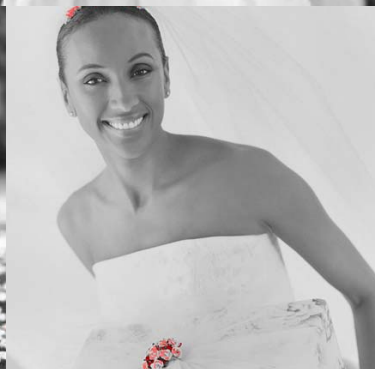
Astro Disc Jockeys: 800-67-astro

www.astrodj.com

FritzPro Music: 757-245-1351

www.fritzpromusic.com





ceremony package a la carte enhancements **rehearsal** brunch our hotel


relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.





Rehearsal Dinner

House Salad  or Caesar Salad
 Single or Duet Entrées
 Chef's Choice of Rice or Potato and Vegetables
 Fresh Dinner Rolls and Butter
 Dessert Selection, Premium Coffee Service

Selection of Single Entrée Meals

- Papaya Pecan Crusted Jerk Chicken, Passion Fruit Sauce | \$ 32
- Stuffed Chicken Breast, Brie and Raspberry Sauce | \$ 32
- Cashew Crusted Mahi, Mandarin Ginger Sauce | \$ 32
- Sesame Crusted Tuna, Sweet Chili Hoi Sin Glaze | \$ 36
- Seared Salmon, Grilled Shrimp, Tarragon Cream Sauce | \$ 34
- Grilled Halibut, Tropical Fruit Salsa, Pineapple Butter Sauce | \$ 39
- Hawaiian Pork Loin, Sweet & Sour Pineapple Chili Sauce | \$ 31
- Roast Pork Loin, Red Onion Jam, Smoked Gouda Demi Glaze | \$ 31
- Filet Mignon, Cabernet Demi Glaze, Crispy Rosemary Onions | \$ 42
- Grilled 10oz NY Strip, Sautéed Wild Mushrooms, Madeira Sauce | \$ 36
- Seared Veal Chop, Cognac and Green Peppercorn Dijon Sauce | \$ 42

Selection of Mixed Duet Entrées

- Seared Atlantic Salmon with Grilled Shrimp in a Tarragon Cream
 Stuffed Pecan Crusted Chicken Breast, Brie and Raspberry Sauce | \$ 42
- Seared Filet Mignon, Cabernet Demi Glaze, Crispy Rosemary Onions
 Herb Roasted Chicken, Green Apple and Dried Cranberry Relish | \$ 49
- Grilled Filet Mignon, Herb Butter and Button Mushrooms
 Seared Atlantic Salmon, Grilled Shrimp in a Tarragon Cream | \$ 49



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.





Rehearsal Dinner Buffet Suggestion

Fountain Lake Buffet

Salad of Bibb Lettuce, Tri-Color Peppers, Boursin Cheese, Figs, Candied Walnuts, Mandarin Oranges, Balsamic Vinaigrette
 Mixed Greens with Carrots, Cucumbers, Tomatoes, Olives, Red Onion, Ranch and Italian Dressings
 Penne Pasta Salad of Sun-dried Tomatoes, Broccoli, Peppers, Julienne Vegetables, Gouda Cheese, Roasted Garlic Dressing
 Dinner Rolls and Butter
 Assortment of Pies & Cakes, Premium Coffee, Decaf Coffee, Hot Teas

Entrée Selections

Sliced New York Strip, Cognac Green Peppercorn Sauce
 Almond Crusted Chicken, Apricot Glaze and Dried Cherry Compote
 Herb Roasted Salmon, Lemon Garlic Shrimp
 Chesapeake Bay Crab Stuffed Flounder with Lobster Sauce
 Gingered Pork Loin, Hoi Sin Pineapple Glaze, Macadamia Nuts
 Roasted Pork Loin with Fig Demi Glaze and Pear Relish

Vegetable Selections

Seasonal Medley, Broccoli with Butter Sauce, Honey Ginger Baby Carrots
 Green Beans with Shallots and Applewood Bacon,
 Roasted Butternut Squash with Cinnamon Brown Sugar Glaze,
 Sesame Snap Peas with Water Chestnuts and Roasted Red Peppers

Starch Selections

Sweet Potatoes Mashed with Candied Walnuts, Garlic Mashed Potatoes,
 Herb Roasted Potatoes, Confetti Rice, Three-Cheese Au Gratin Potatoes,
 Wild Mushroom Risotto, Penne Pasta Alfredo,
 Bowtie Pasta with Spring Vegetables in Herb Butter Sauce

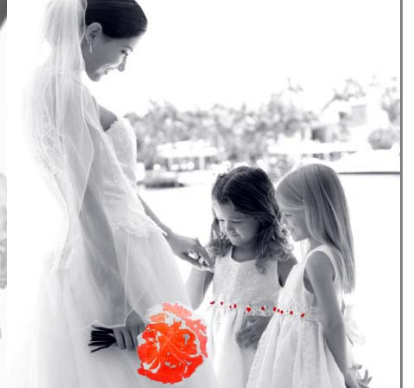
Minimum of 50 Guests. A Labor Charge of \$150 will applied if the minimum attendance is not reached. We reserve the right to alter buffets for guarantee of less than 50 guests.

2 Entrées, 2 Vegetables, 2 Starches	\$ 37
3 Entrées, 2 Vegetables, 2 Starches	\$ 40
4 Entrées, 2 Vegetables, 2 Starches	\$ 44



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.





ceremony package a la carte enhancements rehearsal **brunch** our hotel

distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.





Brunch

per person | \$25

- Fresh Seasonal Fruit Display 
- Freshly Scrambled Eggs
- Crisp Bacon
- Country Sausage
- Breakfast Potatoes
- Seared Salmon, Sweet Hoi Sin Glaze, Sake Sesame Cucumbers
- Herb Roasted Chicken Breast, Spiced Apples, Cider Ginger Glaze
- Freshly Baked Muffins
- Cheese Danish
- Assorted Bagels
- Variety of Fruit Breads
- Butter, Preserves & Cream Cheese
- Fresh Orange Juice
- Assortment of Bottled Juices
- Premium Coffee & Decaffeinated
- Hot Teas, Hot Chocolate

Minimum of 50 Guests Required. A Labor Charge of \$150 will applied if the minimum attendance is not reached. We reserve the right to alter buffets for guarantee of less than 50 guests.



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.





Chef Attended Stations

Waffles	\$4
Chocolate & Traditional Waffles, Strawberry & Blueberry Sauces, Toasted and Candied Nuts, Chocolate Shavings, Apple Compote, Maple Syrup, Bananas Foster, Raspberries, Whipped Cream	
Omelets To Order	\$4
Created with Baby Shrimp, Cheddar Cheese, Spinach, Ham, Bacon, Mushrooms, Sausage, Smoked Salmon, Chives, Tomatoes, Green & Red Peppers, Eggs, Egg Beaters®, Egg Whites	
Crêpes To Order	\$3
Seafood, Apple or Mixed Berry Crêpes	
Chef Attendants	\$50

Hot Enhancements

Sliced Ham Steak	\$3
Pancakes & Syrup	\$2
Creamy Buttery Cheese Grits	\$1
Virginia Ham & Egg Biscuits	\$3
Country Sausage Biscuits	\$3
Egg-White & Veggie Burritos, Fresh Salsa	\$4
Hot Oatmeal, Brown Sugar, Raisins	\$2
Eggs Benedict	\$4
Cinnamon French Toast	\$2

Cold Enhancements

Assorted Cereals, Granola, Brown Sugar, Raisins, Milk	\$2
Individual Flavored Yogurts	\$2
Smoked Salmon, Tomatoes, Onions, Capers, Lemon Wedges	\$5
Marriott Parfait, Layers of House-made Granola, Yogurt & Berries	\$3



These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.





ceremony package a la carte enhancements rehearsal brunch **our hotel**

romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.





Our Hotel

The Newport News Marriott is the premier full-service hotel and conference center in Newport News. We provide a unique locale for both leisure and business travelers, offering 256 contemporary-decor guest rooms, first class amenities and the choice of Concierge Level services. Our state-of-the-art conference center will accommodate up to 1000 people in a banquet setting. The 12,000 square foot Grand Ballroom is the largest in Newport News and we also offer the 4,200 square foot Pearl Ballroom and a 6,500 square foot Rotunda. For Corporate Meetings our Boardroom is an ideal setting with a spectacular view overlooking the City Center fountain. Newport News Marriott at City Center Hotel is designed to be the leading site for Convention Business and Social Events.



Our Guest Rooms

Luxuriously appointed with amenities that ensure comfort
Equipped with high-speed Internet access
Home to rejuvenating Bath & Body Works Aromatherapy toiletries
Offering a spectacular view of our 5-acre fountain
Allowing you to sink into white down comforters, designer duvets & fluffy pillows!



General Information & Policies

Food and Beverage

All food and beverage service within the Hotel must be provided by the Hotel and serviced by Hotel personnel. Food and beverage items may not be brought in from outside of the Hotel. In order to ensure a successful function, we ask that all menus, room set-up requirements, audio visual needs and any other arrangements be submitted a minimum of three (3) weeks prior to the event. At this time, the Hotel will prepare a Banquet Event Order ("BEO") outlining these arrangements for your approval. Upon signing, the BEO becomes an Addendum to this Agreement and is binding on both parties. Menu prices will be guaranteed six months prior to the event date. Please be advised that menu prices for plated lunches and dinners are based upon the selection of one entrée. When selecting two entrees, the higher priced item shall prevail. Final count for split-menu selections are to be submitted one week prior to the function date.

Alcoholic Beverages

The Newport News Marriott is committed to a policy of providing legal, proper and responsible hospitality. The Hotel requires that all beverages be dispensed only by Hotel staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage Banquet Groups to adopt a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages thereby ensuring the safe transportation of others in the party. Additionally, we will happily assist anyone in making alternative transportation arrangements and/or overnight accommodations during or after of your function. The sale and service of alcoholic beverages is regulated by the Virginia Department of Alcoholic Beverage Control. The Hotel, as a licensee, is responsible for the administration of these regulations. To comply with ABC regulation, liquor may not be brought into the Hotel for use in banquet or hospitality functions, and only Hotel staff may carry liquor through the Hotel's public spaces.

Guests' Property Damage or Loss

The Hotel shall not assume responsibility for damages to, or loss of, merchandise or articles left in the hotel prior, during or following the function. The Hotel accepts no responsibility for any personal items, rental items or vendor equipment left in the room. Please remove all belongings from the room by the end of your meeting. Guests are responsible for any damage to any part of the Hotel during the time they are in the Hotel.

Taxes and Service Charges

Food and Beverage purchases and room rental charges are subject to a 21% service charge and taxes of 11.5%. The service charge and tax rate are standard and non-negotiable. Groups claiming tax-exempt status must provide the required supporting documentation prior to the event.

Cancellation Schedule

From Date of Agreement to 180 days prior to event	= Billing Minimum minus 70%
From 179 days to 90 days prior to event	= Billing Minimum minus 40%
From 89 days to 30 days prior to event	= Billing Minimum minus 10%
From 29 days to date of event	= Billing Minimum plus 20%



Guaranteed Attendance

Your guaranteed minimum guest count for your event is based on your anticipated attendance. Final attendance must be received by the Catering Office no later than 11:00am three business days, 72 business hours, prior to the event. This is considered the final guarantee for billing purposes and is not subject to reduction. You will be charged for the Guaranteed Attendance or the actual number attending, whichever is greater. If the final attendance is not given by the specified deadline, Hotel will use the Guaranteed Attendance provided. The Hotel cannot be responsible for service for more than 5% over the Guaranteed Attendance. An additional labor fee may apply for small meal functions.

Room Assignments and Set-Up

Final room assignments are not guaranteed and are subject to change. The hotel reserves the right to move or reassign function space contingent upon the space being adequate in dimension and maximum capacity to accommodate the event/function. Room set-up and diagram revisions are subject to time and guarantee parameters.

Signage

Any signage provided by our guests must be of professional quality and have the prior approval of the Event/Catering Manager regarding placement. Displays of signs or banners are prohibited in the Hotel's main lobby or other public areas.

Decorations

Arrangements for special props, entertainment, or floral centerpieces, and may be made through the Catering Department. All decorations must meet with the approval of the Virginia Fire Department, i.e. smoke machines, candles, etc. The Hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering Department.

Engineering and Audio Visual

Special engineering requirements must be specified to our Catering Department or Swank Audio-Visual at 757-310-5029 at least 3 weeks prior to the function. Any outside vendor supplying audio-visual equipment is subject to a Patch Fee of \$125.00 per day.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your contract. Advance deposits and total pre-payment may be required. In order to establish credit with the Hotel for the purpose of billing to a Master Account, Group must complete a credit application form supplied by the Hotel. There is a \$1,500 minimum billing amount for direct bill privileges. The application must be completed and returned to your Catering Manager no later than 3 months prior to the scheduled Event or with the signed contract. Direct Billing privileges are reserved for corporate entities hosting corporate events and will not be extended to social groups/events. Payment may be guaranteed by Credit Card or made by check or cash.

Labor Charges

Carving Attendant	\$125/ea
Chef Attendant	\$125/ea
Bartenders for 3 hours	\$75/ea (<i>\$75 each additional hour thereafter</i>)
Banners Hung	\$150/ea



Shipping and Receiving

Small packages for meetings may be delivered to the Hotel no more than 3 days prior to the program. This is due to a minimal amount of storage space. The Hotel will not assume any responsibility for damage to or loss of packages sent to the Hotel. Arrangements must be made to ship packages within 48 hours after the event ends. The Hotel is not responsible for the packaging or shipping of any packages. A handling/storage fee per box per day shall apply.

Security

Hotel's Security Department will arrange exhibit or display security at \$40.00 per guard, per hour. It is a Hotel policy that one security officer per 100 guests be hired for all high school or university student events. A minimum of 2 guards is required in addition to any chaperones, which the school must arrange.

Billing Minimum

A minimum in food and beverage and room rental will be guaranteed by Group for its function. This is based on the Guaranteed Attendance and space requested. The Minimum does not include service charges, applicable sales tax, labor charges, audio-visual or any other miscellaneous additional charges incurred.

Should the Billing Minimum drop below the agreed upon dollar amount due to a reduction in the Guaranteed Attendance, the Hotel will advise of alternatives for food and beverage or room rental which will enable Group to meet the Billing Minimum for its function.

Taxes and Service Charges

Food and Beverage purchases and room rental charges are subject to a 21% service charge and taxes of 11.5%. The service charge and tax rate are standard and non-negotiable. Groups claiming tax-exempt status must provide the required supporting documentation prior to the event.

Banquet Checks

All itemized food and beverage checks must be reviewed and signed at the conclusion of your function. Any discrepancies or concerns about the checks can be discussed and resolved with the Banquet Manager or your Catering Manager on the day of the function. If the individual designated as the Contact is not available, or chooses not to sign, he or she accepts the billing count of the Hotel.

Minimums for Buffets

Breakfast, Lunch and Dinner Buffets require a minimum of 50 guests. A Labor Charge of \$150 will be applied if minimum for buffet is not reached.

We reserve the right to alter the buffets for a guarantee of less than 50 guests.

Parking

Day Guest parking is \$5.00 for valet parking or complimentary for self-parking.

