

events by Marriott



breakfast



breaks



lunch



dinner



beverages



technology

info

crafted for you

richmond marriott

500 east broad street | richmond | va 23219

www.marriott.com/ricdt

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events by Marriott

breakfast

BREAKFAST

breaks

lunch

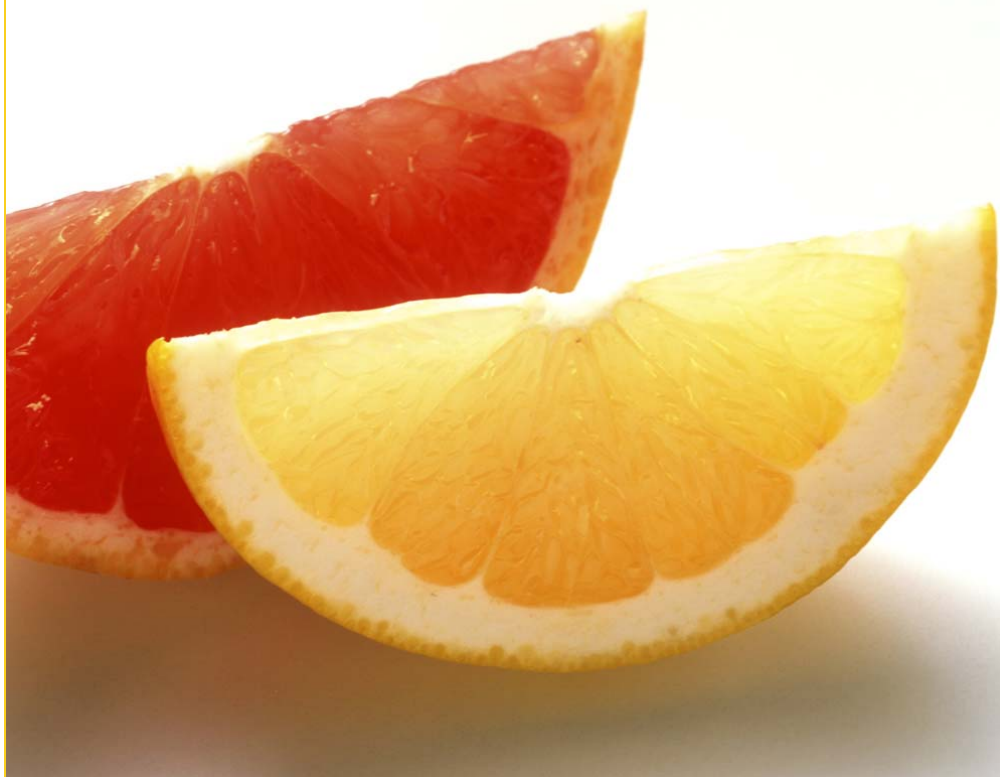
reception

dinner

beverages

technology

info



ENERGIZE

- cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

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events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverages

technology

info

breakfast buffets

all breakfast buffets include orange juice, freshly brewed coffee & an assortment of herbal teas

church hill | \$ 24

sliced seasonal fruit & berries

assorted cereals served with whole & skim milk

piping hot oatmeal with brown sugar, cream, golden raisins & dried cranberries

assorted breakfast sandwiches:

virginia ham, cheddar, & egg croissant

turkey sausage, swiss, & egg biscuit

cheese grits

farm fresh scrambled eggs

skillet potatoes with peppers, vidalia onions, white cheddar & monterey jack cheeses



additional fee for guarantees less than 25 ~ \$3 per person

dominion | \$ 24

sliced seasonal fruit & berries

fruit filled danish & buttery croissants

locally grown honey, fruit preserves & whipped butter

homemade granola & assorted cereals served with whole & skim milk

farm fresh scrambled eggs & boursin cheese

smoked turkey sausage

apple wood smoked bacon

skillet potatoes with peppers & onions

rise & shine | \$ 19

sliced seasonal fruits & berries

house made multi-grain muffins & low fat fruit muffins, english muffins, wheat, sourdough & rye bread

local honey, fruit preserves & whipped butter

assorted cereals with whole, 2% & skim milk

individual plain & fruit yogurt

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events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverages

technology

info

plated breakfast

plated breakfast includes assorted homemade breakfast pastries with an assortment of preserves, marmalades & sweet cream butter, orange juice, freshly brewed coffee & an assortment of herbal teas



rejuvenate | \$27

traditional eggs benedict with canadian bacon, drizzled with hollandaise sauce; sautéed breakfast potatoes with vidalia onions & fresh berry parfait

recharge | \$24

farm fresh scrambled eggs, smoked applewood bacon or sausage & sautéed breakfast potatoes with vidalia onions

comfort | \$24

soft scrambled eggs w/ white cheddar, virginia country ham, jack cheese, sautéed breakfast potatoes with vidalia onions & house made biscuits

events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverages

technology

info

enhancements

waffle iron station - \$ 7

made to order waffles with a variety of toppings, warm maple syrup & roasted pecan butter

omelet station - \$ 7

made to order with farm fresh eggs, egg white & egg beaters, ham, hickory smoked bacon, sweet bell peppers, cheddar or swiss cheese, diced red onions, diced ripened tomatoes, salsa, mushrooms & jalapenos peppers

traditional eggs benedict - \$ 5

with canadian ham, hollandaise sauce, grilled jumbo asparagus & slow roasted roma tomatoes

smoked salmon platter - \$ 5

served with salted capers, tomatoes, red onions, chopped hard boiled eggs & cream cheese

vanilla yogurt parfait shooters - \$ 4

with fresh berries & pecan granola

breakfast tacos - \$ 4

scrambled eggs, jalapeno jack cheese, smoked applewood bacon, potatoes & scallions served with fire roasted salsa

southern buttermilk biscuits with country sausage gravy - \$ 4

starbucks frappuccinos - \$ 4

assorted naked juices - \$ 4

hot oatmeal bar - \$ 4

brown sugar, cream, golden raisins, strawberries, bananas & dried cranberries

seasonal fresh sliced fruit & berry display - \$ 4

new york style bagels & cream cheese - \$ 4

flaky butter croissant - \$ 3

miniature cinnamon buns - \$ 3

coffee enhancements - \$ 3

your choice of two flavored syrups, fresh whipped cream, chocolate shavings, cinnamon sticks, lemon & orange twist

cranberry & grapefruit juice - \$ 3

champagne or mimosa - \$ 5

assorted pepsi products - \$ 3



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events by Marriott

breaks

breakfast

BREAKS

lunch

reception

dinner

beverages

technology

info



DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverages

technology

info

morning break

"revitalize your spirit" all morning breaks include freshly brewed coffee & assorted herbal teas
all breaks are based on 30 minutes of service

elevate | \$ 19

orange, grapefruit & cranberry
juices

seasonal fresh sliced fruit & berries

bagels with flavored cream
cheese, muffins, croissants & danish
pastries

sweet butter & preserves

invigorate | \$ 14

a selection of chilled yogurts

assorted bowls of dried fruit

seasonal cut fruit & fresh berries

spring bottled water

assorted sparkling water



refresh | \$ 14

energy bars

seasonal hand fruit

individual bags of trail mix

starbucks frappuccinos

additional fee for guarantees less than 25 ~ \$3 per person

afternoon break

"refresh your mind" all afternoon breaks include freshly brewed coffee & assorted herbal teas
all breaks are based on 30 minutes of service

energize | \$ 16

fresh garden vegetable crudité's
shooters with cucumber-cilantro dip

bowls of dried fruit & nuts

seasonal fresh sliced fruit & berries

bagel chips with sun-dried tomato
hummus

bottled waters

the cookie monster | \$ 14

freshly-baked assortment of house-
made cookies

rice krispie treats

regular and chocolate milk

assorted pepsi soft drinks

build your own trail mix | \$ 14

walnuts, pecans, almonds, pistachios &
macadamia nuts

white chocolate chips

raisins, dried apricots & banana chips

yogurt-covered pretzels, m&m's

bottled waters

7th inning stretch | \$ 15

jumbo pretzels served with queso,
brown & yellow mustards

cracker jacks

salted peanuts

freshly popped popcorn

assorted pepsi soft drinks



additional fee for guarantees less than 25 ~ \$3 per person

events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverages

technology

info

all day break

"keep your focus" all day breaks include freshly brewed coffee & assorted herbal teas
all breaks are based on 30 minutes of service

executive inspiration | \$ 30

pre-meeting

orange juice

seasonal fruit & berries

assorted breakfast breads & bagels
with cream cheese, sweet cream
butter & preserves

mid morning

orange-mango-cranberry smoothies,
assorted dried fruit & nuts with a
coffee refresh

afternoon

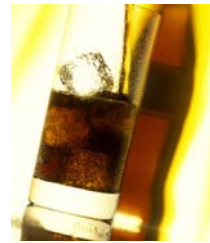
oatmeal raisin & white chocolate
macadamia cookies

blondie brownies

chipotle-roasted almonds

assorted chips

assorted pepsi soft drinks



break enhancements

fruit-flavored, low-fat yogurts - \$ 2

gourmet granola bars - \$ 3

nutri-grain fruit filled multi bars - \$ 2

fresh garden vegetable crudité's & dips - \$ 4

Warm, soft pretzels served with grain mustard - \$ 3

chocolate-dipped strawberries - \$ 6

chocolate brownies - \$ 3

freshly-baked cookies - \$ 3

assorted pepsi soft drinks - \$ 3

red bull energy drinks, regular & sugar free - \$ 4

freshly-brewed coffee & an assortment of hot teas - \$ 52
per gallon

additional fee for guarantees less than 25 ~ \$3 per person

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events by Marriott

lunch

breakfast

breaks

LUNCH

reception

dinner

beverages

technology

info



SAVOR

- salads
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

richmond marriott

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events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverages

technology

info

chilled & hot plated lunch

chilled & hot lunches include soup of the moment or salad selection, and are served with crusty baked bread & butter, iced tea & freshly-brewed coffee

prices based on 60 minutes of continuous service, additional fee for guarantees less than 25 - \$3 per person

perfect start - select one

classic caesar salad
with shaved parmesan
& house-made croutons

lettuce wedge with
bacon, tomato, bleu
cheese crumbles &
creamy peppercorn
dressing

mixed greens with
english cucumber robe,
spun carrots, roma
tomatoes & red wine
vinaigrette

soup of the moment



entrees - select one

seared tenderloin | \$ 32

seasoned & seared tenderloin on a bed
of mesclun greens with cucumbers,
tomatoes, olives & garlic crouton with
oregano caper dressing

pineapple chicken salad | \$ 28

Pineapple chicken salad w/ cranberries,
served in a quarter pineapple w/ fresh
croissant w/ a cucumber wrapped mixed
green salad w/ raspberry couli

asian chicken salad | \$ 30

grilled chicken breast on a bed of napa
cabbage, broccoli, red peppers,
mandarin oranges, wonton crisps, and
ginger soy dressing

poached salmon | \$ 30

poached salmon on a bed of bibb &
endive salad with seasonal pears, sun
dried cherries & bleu cheese with
champagne vinaigrette

entrees - select one

grilled atlantic salmon | \$ 28

grilled atlantic salmon & pepper bacon served
with red verjus butter

seared breast of chicken | \$ 28

served on a bed of ricotta ravioli with pesto cream

grilled ny strip steak | \$ 34

served with peppercorn jus

all entrees above served with chef's choice of
starch and vegetables

sweet endings- select one

tiramisu

new york style cheesecake

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events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverages

technology

info

chilled lunch table

chilled lunch tables include an assortment of artisan breads, iced tea & freshly-brewed coffee

minimum of 20 guests, based on 60 minutes of continuous service

the deli | \$ 28

soup of the moment

seasonal mixed greens topped with crisp cucumbers, baby carrots, tomatoes & almonds served with champagne vinaigrette & creamy bleu cheese

roasted yukon gold & chive potato salad

farfalle pasta salad with roasted peppers, arugula, grilled portabello's, pine nuts & basil vinaigrette

roasted all-natural turkey breast

honey roasted ham

peppered roast beef

chicken salad with dried cranberries, almonds & taragon

aged sharp cheddar, provolone & swiss cheeses, relishes & condiments

sandwich board | \$ 29

soup of the moment

romaine caesar salad with herb-roasted tomatoes, garlic crostinis & shaved parmesan

tortellini with sundried tomatoes, black olives & smoked provolone salad

chef-crafted sandwich selection, choose 3 of the following:

roast beef, boursin & caramelized-onions on french baguette

smoked turkey breast, brie cheese & raspberry compote on wheat demi-baguette

grilled portobello, seasonal veggies, fresh mozzarella & roasted red pepper aioli on foccacia

honey roasted ham, sharp cheddar & arugula on ciabatta

albacore tuna salad with dill & watercress on brioche

kettle chips

chef's choice dessert



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events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverages

technology

info

hot lunch table

hot lunch tables include an assortment of artisan breads & iced tea, freshly-brewed coffee

minimum of 20 guests, based on 60 minutes of continuous service

sicilian | \$ 34

cannelloni, arugula, roasted tomato soup

caesar salad with herb-roasted tomatoes, shaved parmesan & homemade croutons

gemelli pasta salad with sun-dried tomatoes & marinated artichokes & herb vinaigrette

tuscan antipasto with an arrangement of imported provolone, mozzarella, prosciutto, salami, roasted red & yellow peppers & marinated artichoke hearts

rosemary-roasted breast of chicken with charred lemons

chilean salmon with lemon-caper broth

rigatoni with bolognese

roasted potatoes

tiramisu torte & biscotti

bbq | \$ 30

three-bean chili with cheddar cheese

mixed green salad with ranch & balsamic vinaigrette dressing

house-made fresh cole slaw

creamy vinegar gold potato salad

barbecued chicken breast & grilled angus burgers with all the toppings

bbq pulled-pork sandwiches, pickles & vidalia onions

beer-braised cowboy beans

grilled corn on the cob

white bread & cornbread with local honey butter

fruit-of-the-day cobbler & fruit tarts with crème fraiche

nuevo latino | \$ 30

chipotle grilled chicken & roasted corn soup

chile-kissed jicama salad with romaine & lime-cilantro dressing

roasted pepper potato salad

saffron steamed rice with crisp peas, carrots & corn

cuban black beans

warm corn & flour tortillas

grilled red chile flank steak with sweet red onion & peppers

grilled chicken with tangy yucatecan spices

served with a trio of salsas & condiments

flan & key lime pie

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events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverages

technology

info

grab & go

grab & go lunches include your choice of sandwich, individual bag of kettle fried potato chips, jumbo cookies, whole apple & assorted pepsi soft drinks

the beef | \$ 21

herb-roasted sirloin & boursin cheese on sourdough roll with marinated tomatoes & arugula

the veggie | \$ 19

grilled eggplant, portobello mushrooms, roasted peppers & fresh mozzarella on a foccacia kaiser with spinach

the turkey | \$ 20

smoked turkey breast & provolone on a wheat demi baguette with sliced vine ripe tomato & lettuce

second thought additions

pesto pasta salad - \$ 2

gourmet granola bar - \$ 3

trail mix - \$ 3

assorted candy bars - \$ 2



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events by Marriott

reception

breakfast

breaks

lunch

RECEPTION

dinner

beverages

technology

info



CONNECT

- canapés
- shrimp
- wraps
- sushi
- bruschetta
- tenderloin
- dim sum
- oysters
- cheese

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events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverages

technology

info

cold canapés

all prices based on 50 pieces

all cold canapés can be displayed or butler passed

jumbo lump crab spoons with avocado ceviche \$ 250

bacon-wrapped quail eggs \$ 300

tuna tataki on cucumber \$ 250

roma tomato, mozzarella & basil bruschetta \$ 200

prosciutto wrapped with extra sharp white cheddar & asparagus \$ 250

charred lamb sausage with cucumber sauce on pita chip \$ 300

filet mignon crostini with horseradish aioli & sweet onion marmalade \$ 300

shrimp shooters served with classic horseradish cocktail sauce \$ 300

prosciutto & truffle-scented devil eggs \$ 250

fresh fruit skewers with honey yogurt sauce \$ 200

sundried tomato hummus on toasted pita chips \$ 200

california rolls \$ 250

baby roasted gold potatoes filled with crème fraiche & caviar \$ 200

a butler fee of \$75 will apply for each hour of butler passed hors d'oeuvres



events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverages

technology

info



hot canapés

all prices based on 50 pieces

all hot canapés can be displayed or butler passed

- mini beef wellingtons with au jus for dipping \$ 250
- crab cakes with mango-cilantro remoulade drizzle \$ 250
- applewood bacon-wrapped shrimp \$ 250
- herb crusted lollipop lamb chops with mustard glaze \$ 300
- steamed veggie dumplings with sweet chili-garlic sauce \$ 200
- steamed asian pork dumplings with ginger sauce \$ 200
- mini chicken quesadillas with pepper jack cheese \$ 200
- coconut shrimp with apricot honey \$ 250
- spinach & feta phyllo triangles \$ 200
- thai beef satay with spicy peanut sauce \$ 200
- sesame chicken strips with honey mustard dipping sauce \$ 250
- grilled firecracker shrimp skewers \$ 300
- stuffed italian sausage puffs \$ 200
- crab-stuffed mushrooms \$ 250
- buffalo wing with bleu cheese \$ 200

a butler fee of \$75 will apply for each hour of butler passed hors d'oeuvres

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events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverages

technology

info

reception stations

all pricing based on 60 minutes of continuous service, additional fee for guarantees less than 25 ~ \$3 per person

reception tables are not intended as a stand alone meal

chilled seafood display | \$ 38

jumbo gulf shrimp & alaskan snow crab claws, poached mussels, raw oysters served with lemons, spicy cocktail sauce & cilantro remoulade

farmers market | \$ 12

crispy vegetables of the season & local herb dip accompanied with artisan cheese from around the world, grapes, dried fruit, nuts, french baguettes & crackers

quesadilla bar | \$ 14

smoked shrimp & crabmeat with green onions & queso fresco

chicken with bell pepper, jack cheese & cilantro

spinach & mushroom with sweet corn, tomatoes & manchego cheese

all served with homemade salsa, guacamole & cilantro lime sour cream

munchies station | \$ 10

hummus & garlic-eggplant spread with grilled pita bread, fresh guacamole & homemade salsa with tortilla chips and olive tapenade & parmesan artichoke dip served with ciabatta bread

fresh fruit display | \$ 8

selection of fresh fruits of the season & berries served with honey vanilla yogurt



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events by Marriott

breakfast

breaks

lunch

RECEPTION

dinner

beverages

technology

info

action stations

all pricing based on 60 minutes of continuous service

action stations are not intended as a stand alone meal

hot smoked prime pork loin* | \$ 285

with granny smith apple chutney, assorted mustards & mini jalapeno corn muffins

serves approximately 45 guests

bourbon glazed bone-in smoked ham* | \$ 300

served with a trio of mustards & freshly baked buttermilk biscuits

severs approximately 40 guests

apple cider-brined turkey* | \$ 210

carved by our chef & served with cranberry chutney & silver dollar rolls

serves approximately 35 guests

brazilian rodizios* | \$ 400

hand-carved brazilian inspired meats: baby top sirloin, lamb legs, sausage, chicken with bacon & pork with parmesan. Served with chimichurri sauce & sliced breads

served approximately 20 guests



asian* | \$ 15/person

pork-steamed dumplings, thai-spiced shrimp served with thai noodles & coconut rice, orange chicken with broccoli, spicy ginger beef with bok choy, veggie spring rolls served with sweet & spicy dipping sauces

pasta bar* | \$ 14/person

prepared to order! penne, farfalle, rigatoni or cheese tortellini tossed in one of our sauces: pesto, toasted-almond alfredo, smoked tomato or vodka sauce toppings to include: portobello mushrooms, sun dried tomatoes, basil, kalamata olives, pancetta, italian vegetables and grated parmesan

mashed potato martini bar | \$ 12/person

yukon gold, red skin & roasted garlic mashed potatoes

served in a martini glass with toppings to include: whipped butter, sour cream, smoked bacon, chives, choice of 2 sauces: 3 cheese sauce, merlot & roasted shallot reduction, roasted walnut & basil pesto, shiitake & demi glaze

**station attendant is required (\$75)*

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events by Marriott

dinner

breakfast

breaks

lunch

reception

DINNER

beverages

technology

info



INDULGE

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverages

technology

info

buffet dinner tables

each dinner includes crusty baked bread rolls, butter, freshly-brewed coffee & an assortment of hot teas

pricing based on 90 minutes of continuous service, additional fee for guarantees less than 25 - \$3 per person

dominion dinner table - \$ 56

chilean shrimp caesar salad with hearts of romaine, garlic croutons & shaved parmesan

fresh spinach salad with red onion, bacon, feta, mushrooms with cabernet vinaigrette

grilled asparagus with lemon & parmesan reggiano

oven-roasted red potatoes with porcini mushroom salt

dijon-parmesan crusted chicken breast with chardonnay-caper butter broth

grilled cedar planked salmon with hoison bbq & roasted corn salsa

seared filet of beef tenderloin with stewed tarragon shallot's & cabernet demi glaze

chef's choice dessert

mediterranean - \$ 55

antipasto & grilled vegetables to include: artisanal cured meats presented with fresh mozzarella & manchego, marinated vegetables, including artichoke hearts, cipollini onion, assorted olives, grilled asparagus, italian squash & tomatoes

caesar salad with herb-roasted tomatoes & shaved pecorino cheese

wild mushroom ravioli tossed in parsley olive oil

penne pasta tossed in vodka tomato sauce

thyme-garlic chicken breast with stewed roma, fennel & garlic broth

rosemary rubbed strip loin with roasted cipollini onions, red peppers & porcini-madiera jus

basil, olive oil & garlic roasted tuscan potatoes

vegetable ratatouille

chef's choice dessert

southern bbq - \$ 52

garden greens with cucumbers, carrots, tomatoes & pine nuts with balsamic dressing

texas slaw

creamy-vinegar gold potato salad

grilled corn on the cob with herb garlic butter

serrano pepper & manchengo cheese spinach

cheese smashed potatoes

local honey glazed rotisserie chicken

beef short ribs with dr. pepper bbq sauce

grilled sausage

white bread & cornbread with local honey butter

chef's choice dessert

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverages

technology

info

plated dinner tables

each dinner includes a salad, dessert, crusty baked bread rolls, butter, freshly-brewed coffee & an assortment of hot teas
pricing based on 90 minutes of continuous service, additional fee for guarantees less than 25 ~ \$3 per person

perfect start - select one

iceberg, vine-ripe tomato, red onion, gorgonzola crisp bacon & herb ranch dressing

classic caesar salad with roasted tomatoes, shaved parmesan & house made croutons

mixed organic greens wrapped with cucumber robe, shaved red onions, candied pecans & maple vinaigrette

entrees - select one

panko crusted crab cake & beef tenderloin | \$ 49

filet mignon | \$ 48

prime center cut beef tenderloin, makers mark bourbon infused peppercorn sauce

herb-roasted salmon | \$ 48

asiago crusted chicken breast | \$ 39



all entrees will be served with chef's choice starch and vegetable sides

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events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverages

technology

info

plated dinner tables

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pricing based on 90 minutes of continuous service, additional fee for guarantees less than 25 - \$3 per person

entrees - select one

lemon-scented roasted chicken | \$ 39

pan seared rockfish | \$ 46

dry aged sirloin | \$ 52

chili-rubbed pork tenderloin | \$ 49

with honey cilantro cream sauce

petite filet paired with oven-broiled, five-spiced tilapia | \$ 49

with pinot noir & keylime beurre blanc

all entrees will be served with chef's choice starch and vegetable sides

sweet endings - select one

dark chocolate decadence cake with homemade chocolate sauce

new york cheesecake w/ fresh berry compote

key lime pie w/ raspberry coulis



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events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverages

technology

info

seasonal dinner tables

each dinner includes crusty baked bread rolls, butter, freshly-brewed coffee & an assortment of hot teas

pricing based on 90 minutes of continuous service, additional fee for guarantees less than 25 - \$3 per person

spring & summer

first course ~ select one

bibb lettuce, mixed greens, orange segments, candied pecan & a spring onion marmalade with a strawberry malt vinaigrette

tender greens, cucumber, tear drop tomatoes & shredded carrots served with balsamic vinaigrette

second course ~ select one

herb-grilled stripped sea bass - \$ 48

herb roasted chicken w/ pesto & goat cheese - \$ 44

cherry balsamic marinated roasted rack of lamb - \$ 56

third course ~ select one

wild mountain berry tart

chocolate torte with raspberry compote

raspberry cheese cake with berry compote

fall & winter

first course ~ select one

butternut squash soup with pumpkin seeds & 100% maple drizzle

iceberg wedge, pancetta, tomatoes & caramelized onions with maytag bleu cheese & balsamic port reduction

second course ~ select one

horseradish crusted black cod - \$ 52

braised beef short rib with black trumpet red wine glaze - \$ 57

grilled petit filet mignon, chianti-braised short ribs - \$ 61

third course ~ select one

rustic warm apple tart with french vanilla ice cream & muscovado caramel

pumpkin cheese cake with a bourbon glaze

dark chocolate marquis, tarragon scented berry compote

all entrees will be served with chef's choice starch and vegetable sides

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverages

technology

info

above & beyond

each dinner includes crusty baked bread rolls, butter, freshly-brewed coffee & an assortment of hot teas

pricing based on 90 minutes of continuous service, additional fee for guarantees less than 25 ~ \$6 per person

first course ~ appetizer ~ select one

diver sea scallops with citrus emulsion

wild mushroom ravioli with chocolate goat cheese emulsion

second course ~ soup or salad ~ select one

asparagus salad with pancetta

classic lobster bisque en croute

arugula, frisee & water cress, toasted pine nuts, gorgonzola & caramelized onions croutons with a pesto white balsamic vinaigrette

heirloom tomato tower with buffalo mozzarella, basil-roasted garlic with truffle oil & pesto

third course ~ sorbet ~ select one

black cherry sorbet

mango basil sorbet

fourth course ~ entree ~ select one

mediterranean sea bass, pearl couscous and grilled asparagus with a citrus lobster glaze - \$ 56

ricotta basil-stuffed organic free range chicken breast, olive raisin glaze, tarragon tomato confit with roasted elephant garlic - \$ 60

twin pan-seared lamb porterhouse, lobster polenta and italian green beans with a sun dried cherry ragout - \$ 78

fifth course ~ select one

artisanal cheese plate with pistachio-cruste poached pear

organic strawberry rhubarb tart with crème chantilly

warm pear tart with vanilla bean ice cream

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events by Marriott

beverage

breakfast

breaks

lunch

reception

dinner

BEVERAGE

technology

info



CELEBRATE

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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breaks

lunch

reception

dinner

BEVERAGES

technology

info

wines

all wines sold by the bottle

canyon road	cabernet	\$22
canyon road	merlot	\$22
canyon road	chardonnay	\$22
canyon road	white zinfandel	\$22
wycliff	champagne	\$22

robert mondavi private selection	cabernet	\$28
robert mondavi private selection	merlot	\$28
rosemount diamond label	pinot noir	\$26
rosemount diamond label	shiraz	\$26
robert mondavi private selection	chardonnay	\$28
korbel	champagne	\$32



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breakfast

breaks

lunch

reception

dinner

BEVERAGES

technology

info

hosted bar



mixed drinks (premium)	\$5.50
mixed drinks (top shelf)	\$6.75
imported beer	\$5.00
domestic beer	\$4.00
wine	\$6.00
cordials	\$7.50
mineral water	\$3.25
assorted sodas	\$3.25

bartender fee ~ \$75 per bartender for up to 3 hours
 each additional hour ~ \$50
 cashier fee ~ \$75 per bar for cash bars

open bar

premium well brands

one hour	\$12.00
two hours	\$18.00
three hours	\$24.00
four hours	\$30.00
(each additional hour \$4.00 per person)	

top shelf brands

one hour	\$14.00
two hours	\$20.00
three hours	\$26.00
four hours	\$34.00
(each additional hour \$5.00 per person)	

cash bar

mixed drinks (premium)	\$6.00
mixed drinks (top shelf)	\$7.00
imported beer	\$5.00
domestic beer	\$4.00
wine	\$6.00
mineral water	\$3.00
assorted sodas	\$3.00



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technology

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverages](#)

[TECHNOLOGY](#)

[info](#)



PERFORM

[lights](#)

[camera](#)

[action](#)

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A customary 22% taxable service charge and sales tax will be added to prices. All prices are subject to change.

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events by Marriott

breakfast

breaks

lunch

reception

dinner

beverages

TECHNOLOGY

info

popular packages

LCD data projector package | \$ 525/day

high bright XGA LCD data projector

draped cart

tripod screen (up to 6')

6' VGA cable

power strip/extension cord

37" LCD TV with VCR/ DVD package* | \$ 295/day

37" LCD TV with cart

VCR or DVD

A/C cords safety taped

**audio connection, add \$45*

presenter's package* | \$ 140/day

draped cart

6' tripod screen

6' VGA cable

power strip/extension cord

standard flipchart package | \$ 45/day

a-frame easel

flipchart pad

markers

**intended for use when providing your own projector
does not include setup or tear down of your projector*



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breakfast

breaks

lunch

reception

dinner

beverages

TECHNOLOGY

info



microphones and mixers |

wired microphone \$ 40

wireless handheld or lavalier microphone (UHF) \$ 150

presidential type podium microphone \$ 65

sound patch fee \$ 45

4 channel mono mixer \$ 45

8 channel stereo mixer \$ 85

screens |

tripod screen – 5'x5', 6'x6', 7'x7' or 8'x8' \$ 150

cradle screen – 10'x10' \$ 200

miscellaneous equipment |

extension cord \$ 10

power strip \$ 10

polycom tele-conference phone \$ 100

skirted cart \$ 25

podium \$ 50

poster easel \$ 12