



Richmond Marriott West Wedding Package

***Our professional wedding consultant, trained in first class Marriott service and hospitality, will create a memorable occasion for you and your guests.
By choosing Marriott, you will receive the following amenities.***

Complimentary Champagne Toast

White Glove Service

Complimentary Centerpieces, Hotel Linens and Votive Candles

Discounted Audio Visual Packages

Special Guestroom rate for Out of Town Guests based upon availability

One Complimentary Suite for the Bride & Groom
Date Restrictions May Apply

Complimentary Cake Cutting

*Affordable Room Rental beginning at \$1500.00++ including Dance Floor
Sunday Setup fees starting at \$600.00++*

Ceremony Setup included with Reception
\$800.00++ ceremony only

The Richmond Marriott West – For the most important day of your life.



Wedding Courtesy Room Blocks

Congratulations on your engagement and upcoming wedding! Here at the Richmond Marriott West, we know that this is an exciting and busy time for you coordinating the details of your dream wedding. We welcome the opportunity to assist you as you plan your special day.

We are excited to introduce you to our *Wedding Courtesy Room Blocks*. With *Wedding Courtesy Room Blocks*, the Richmond Marriott West can reserve a block of 10 rooms per night as a courtesy to you for your wedding guests. Your guests will receive a discounted group rate on the Friday, Saturday, and/or Sunday of your wedding weekend. Additional rooms for the event dates may be added if 90% of the initial block has been fully reserved.

Benefits of a Wedding Courtesy Block:

- **Discounted room rate for your guests (based on availability)**
- **Comfortable accommodations in beautifully appointed guestrooms**
- **Complimentary upgrade to a King Suite for the Bride and Groom at the group rate (based on availability)**
- **Complimentary delivery of gift bags to your wedding guests at check-in**
- **Personalized courtesy directions to your wedding ceremony or reception hall**
- **No penalties for rooms that are not used**

It is important to note that *Wedding Courtesy Room Blocks* are based on a rate and space availability and certain restrictions do apply. With a *Wedding Courtesy Block*, any unreserved rooms will be released for general sale three weeks prior to the group arrival date without any contract penalties or fees. Reservations received after the cut-off date will be accepted on a space and rate available basis. We look forward to hosting your wedding guests and exceeding your expectations.



Wedding Package

Cocktail Hour

Open Bar

(Included in Package Price)

Four hours open bar serving

Ketel One Vodka, Ketel One Citroen, Tanqueray Gin, Bacardi Rum, Makers Mark Bourbon, Korbel Brandy, Johnny Walker Black, Crown Royal, Sauza Hornitos Tequila, Remy Martin V.S.O.P., Hiram Walker Peach Schnapps, E&J Cask & Cream, Kahlua, Di Saronno Amaretto, Imported Beer & Popular Domestic Beer, Wine Selection, Assorted Regular and Diet Soft Drinks and Mineral Water

Bartenders Charged at \$100.00 Each for Four Hours or any Part Thereof

Hors d'oeuvres

(Included in Package Price)

Hors d'oeuvres will be elegantly displayed or butler passed in style by white-gloved waiters

Select 5 Hors d'oeuvres from the following options:

Italian Antipasto
Domestic & International Cheeses
Fresh Cut and Whole Fruit
Fresh Vegetables
Grilled Balsamic Vegetables
Spanikopita
Mushroom Vol-au-vent
Raspberry and Brie in Phyllo
Vegetable Egg Rolls
Crab Rangoon

Bruschetta Pomodoro
Thai Chicken with Lettuce Wraps
Smoked Salmon Pinwheels
Coconut Shrimp
Beef or Chicken Sate
Chicken and Pineapple Brochette
Peking Chicken Cigar
Franks in Puff Pastry
Empanadas
Parmesan Artichoke Hearts

Fig and Mascarpone in Phyllo
Assorted Dim Sum
Thai Spring Rolls, Orange Ginger Sauce
Miniature Sausage Rolls
Scallops Wrapped in Bacon
Spinach and Goat Cheese Meze
Belgium endive with Asian Spiced chicken
Crab Salad canapés
Genoa Salami, Dijon cream
Asparagus Wrapped in Prosciutto

Six Pieces per Person



Plated Dinner Options

Wine Sommelier with Dinner
Featuring a Selection California Wines
Complimenting your Entree Choice

Salad

Select one of the following:

Classic Caesar Salad
Strawberry Field Salad
Mixed Baby Field Green Salad
Greek Salad

Entrees

Chicken Wellington
Chicken Oscar
Chicken Piccata
Chicken Mediterranean
Chicken Rosemary
Chicken Saltimbocca

Rack of Lamb
Veal Chop
Veal Oscar

Mediterranean Couscous
Vegetarian Napoleon

Filet Mignon
Prime Rib of Beef
Short Ribs
Medallions of Beef Tenderloin
NY Strip Sirloin
Steak Diane
Steak Oscar
Steak Au Poivre

Swordfish
Halibut
Salmon
Mahi Mahi
Sea Bass
Ahi Tuna
Crab Cakes
Sea Scallops

Duet Entrée Selections

Chicken Picatta and Salmon
Filet Mignon and Shrimp Scampi
Filet Mignon and Salmon
Filet Mignon and Jumbo Crab Cake
Filet Mignon and Lobster

All dinners include Fresh Vegetable Selection, Starch Selection
And Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea, Coffee and Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

Wedding Buffet I

Salads

Greek salad

Caesar salad

Field greens, assorted dressings

Grilled balsamic vegetable platter

Beefsteak tomato-sweet onion-Maytag bleu cheese platter

Entrees

Carved prime rib*

Selection of additional two entrées:

Seared salmon w/whole grain mustard

Parmesan crusted swordfish

Chicken Marsala

Chicken Piccata

Roasted herb encrusted pork loin

Penne Bolognese

Accompaniments

Fresh vegetable medley

Potatoes au gratin

roasted pepper rice

Warm rolls and butter

Coffee, Tea & Decaffeinated Coffee

*Chef Fee applies

All prices are per person and subject to Service Charge and Current State Sales Tax

Wedding Buffet II

Salads

Beefsteak tomato-sweet onion
Maytag bleu cheese platter
Caesar salad
Field green salad, assorted dressings
Chilled tortellini salad

Entrees

Selection of three entrées:

Sliced roast New York strip
Braised short ribs
Asian beef stir-fry
Apple stuffed pork loin
Chicken Piccata
Chicken rosemary
Chicken saltimbocca
Seared fillet of salmon w/whole grain mustard
Parmesan crusted swordfish
Penne Bolognese

Accompaniments

White cheddar au gratin potatoes
Wild rice
Fresh seasonal vegetables

Warm rolls and butter

Coffee, Tea & Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

Wedding Buffet III

Salads

Tomato, Red Onion & Mozzarella Platter
Caesar salad
Grilled Balsamic Vegetable Platter

Entrees

Selection of three entrées:

Sliced New York strip Barolo
Mediterranean chicken
Chicken Tuscany
Baked snapper with Sicilian olives, roasted peppers and tomatoes
Lasagna
Penne primavera
Rigatoni with grilled Italian sausage, onions and roasted peppers

Accompaniments

Rosemary & olive oil roasted potatoes
Green beans with shallots and roasted peppers

Warm rolls and butter

Coffee, Tea, Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

Hors d'oeuvre Reception Menu

Open Bar

Four hours open bar serving
Premium brand mixed drinks,
Imported and Popular Domestic Beer,
Wine Selection,
Assorted Regular and Diet Soft Drinks and Mineral Water

Cocktail Hour

Display of Domestic & International Cheese
~and~
Seasonal Sliced Fresh Fruit

Reception

Displays

Spinach, Crab and Artichoke Dip
Assorted Crostini and Crackers

Grilled Chicken Quesadillas
Served with Sour Cream and Pico de Gallo

Swedish Meatballs

Hors d'oeuvres

Passed Butler Style by White Gloved Waiters

Scallops Wrapped in Bacon
Spanikopita
Miniature Quiche

8 Pieces Total per Person

Hors d'oeuvre Reception Menu Continued

International Pasta Station

Made to order by our Chef

(1) Chef's Charged @ \$75.00++ Per Station

Bow Tie Primavera

Tri-Colored Rotini Pomodora

Spicy Cajun Penne

Variety of Toppings to Include:

Grilled Chicken, Onion, Red and Peppers,

Asparagus, Spicy Cajun Sausage, Zucchini, Summer Squash,

Mushrooms, Garlic, Tomatoes and Parmesan Cheese

Carving Station

Select one of the following

Top Round of Beef

Horseradish, Sour Cream

Cracked Black Pepper Corn Mustard

Assorted Specialty Rolls

Whole Roast Tom Turkey

Dijon Mustard

Cranberry Pecan Relish

Assorted Specialty Rolls

Honey Glazed Virginia ham

Served with Dijon Mustard

Assorted Specialty Rolls

(1) Chef's charged @ \$75.00++ Per Carving Station

Coffee, Tea, Decaffeinated Coffee

Served with Cream and 2% Milk

Food Service limited to one and half-hours of service.

All prices are per person and subject to Service Charge and Current State Sales Tax

A La Carte Options

Replace your Pasta or Carving Station with One of the Following
Or simply add one to your Cocktail Hour

Shanghai Stir-Fry

Choose Three from the Selection Below:

Seared Duck with Fresh Ginger, Snow Peas and Cashews

Mongolian Beef with Scallions and Hoisin Jeung

Hunan Pork with Sesame Rosemary Oil

Stir-Fry Chicken with Snow Peas and Pine Nuts

Pork and Vegetable Fried Rice

Self Serve Mashed Potato Bar Station

Martini glasses of redskin mashed potatoes

Served with a variety toppings

Bloody Mary salsa, assorted cheeses, caramelized onions, bell pepper confetti and an olive or onion to top it all off

Santa Fe Fajita Bar

Sliced Seasoned Beef and Chicken Sizzled with Roasted Onions and Peppers

Served with an Array of Condiments Including:

Guacamole, Sour Cream, Black Beans, Grated Cheese, and Flour Tortillas

Sushi Bar

Minimum 100 People

Enhance Your Event with a Made-to-Order Sushi Station. Talented Executive Chef will prepare a Variety of Items for your Guests. Each Station will Include One Chef for Two Hours, Chopsticks, Soy Sauce, Wasabi and Ginger.

Chaufroid of Salmon

(50 person minimum)

Whole poached Atlantic salmon decorated with gelatin, thinly sliced cucumber

Presented with diced hard boiled egg, capers, red onion, and dill cream

Intermezzo

Raspberry, Lemon, or Mango Sorbet

Sweet Endings

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Cream Puffs, Chocolate Éclairs

Coffee Condiment Bar Supreme

Orange Zest, Lemon Zest, Shaved Chocolate, Cinnamon Sticks,
Rock Candy, Vanilla, Hazelnut Flavored Coffee, Whipped Cream

Chocolate Fountain

Rich Dark or Milk Chocolate

Accompanied by Strawberries, Assorted Cubed Fruit,

Pretzels, Sugar Wafers, Chocolate Chip Cookies,

And Graham Crackers

Setup fees starting \$220.00

Let Bella Pictures Capture Your Story



Marriott Hotels & Resorts have chosen
Bella Pictures as their preferred wedding photographer



It's the story of your wedding day. No one can bring it to life like Bella Pictures.

Bella Pictures has award-winning photographers combined with amazing service and state-of-the-art albums all offered at an incredible value.

To learn more about Bella Pictures visit www.bellapictures.com/marriott or call 888-556-7590

Dream Weddings. No Two Are Alike.
But They All Have One Thing In Common. JOY.



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