

# Joy

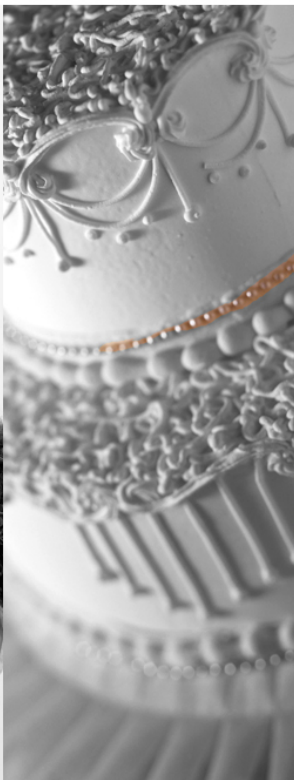
YOUR DREAM WEDDING <sup>SM</sup>



ceremony



afternoon



enhancements



brunch



rehearsal

our hotel

Bethesda Marriott  
5151 Pooks Hill Road  
Bethesda, MD 20814  
P: 301.897.9400  
F: 301.897.4156  
[www.marriott.com/wasbt](http://www.marriott.com/wasbt)



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel

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.





## I do...

*"To love someone deeply gives you strength. Being loved by someone deeply gives you courage."*

*Lao Tzu*

Our Certified Marriott Wedding Planner will help you create your unique ceremony and will be by your side to guide you along this wonderful journey.

Ballroom Ceremony room rental starts at \$500.00\*. If ceremony is over 100 people, add \$4 for each additional person.

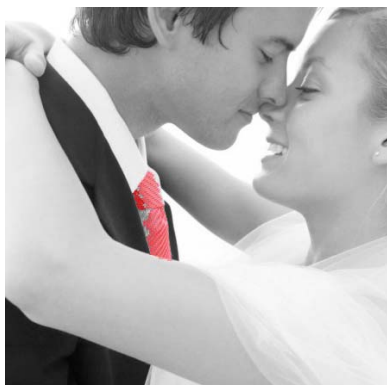
The Ceremony fee includes the following:

- |                  |                       |
|------------------|-----------------------|
| -Ceremony Set Up | -Hotel Sound Patch    |
| -Raised Stage    | -Private Holding Room |
| -Ballroom Chairs | -Ceremony Breakdown   |

Ceremony Enhancements:

- |                             |                  |
|-----------------------------|------------------|
| Chivari Chairs              | \$10.00 each     |
| Black or White Pipe & Drape | \$15.00 per foot |
| Up lighting                 | \$125.00 each    |

\*Additional costs may apply depending on complexity of set up and time required.



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400



ceremony

**afternoon**

evening

enhancements

brunch

rehearsal

our hotel

# 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.



## Afternoon Wedding Package

### Package Includes:

Certified Marriott Wedding Planner to guide you through details for your special day

Suite for Bride and Groom on your wedding night with champagne, strawberries and turndown service as well as breakfast the next morning

Ballroom set up including dance floor and raiser

Candlelight centerpieces and white or ivory linens

Private Menu Tasting with our Chef

Reduced room rates for your guests at 10 or more rooms

Customized Wedding Web Page or Reservation link

Parking for guests attending your wedding

Marriott Rewards points (3 points for every \$1 spent) up to 50,000

3 Hours Premium Bar Service

3 Butler Passed Hors D' oeuvres

### Wedding Cake

Chicken:	\$99.00
Salmon:	\$105.00
Filet:	\$112.00
Duet:	\$115.00



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400



ceremony

afternoon

**evening**

enhancements

brunch

rehearsal

our hotel

# experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## *Wedding Packages*

We offer three selections of wedding packages. All packages will include the following signature options:

- Marriott Certified Wedding Planner to guide you through details
- Private menu tasting with our Chef up to 6 people
- Candlelight centerpieces, white or ivory linens
- Complete room set up including dance floor and raiser
- Reduced room rates for guests (10 or more rooms)
- Customized Wedding Web Page or Reservation link
- Parking for your guests attending your event
- Suite for the Bride and Groom the evening of your event with champagne, strawberries, turndown service, and breakfast for two
- Marriott Rewards points (3 points for every \$1) up to 50,000

You may wish to add additional options to personalize your special day, which vary in price.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## Classic

- Four Hour Premium Open Bar
- 3 Hors d'œuvres or Canapés
- 2 Reception Display
- Dinner Including:
  - Salad & Entrée
- Wedding Cake

## Elegant

- Champagne Toast
- Four hour Premium Open Bar
- 4 Hors d'œuvres or Canapés
- 2 Upgraded Reception Displays
- Dinner Including:
  - Salad, Intermezzo & Entrée
- Wedding Cake

## Black Tie

- Butler passed Champagne entering ballroom
- Champagne Toast
- Wine Service with Dinner
- Five Hour Top Shelf Open Bar
- Customized Signature Drink
- 4 Hors d'œuvres or Canapés
- 2 Upgraded Reception Displays
- Dinner Including:
  - Appetizer, Salad, Intermezzo, Entrée and Dessert
- Wedding Cake
- Chivari Chairs
- Up-Lighting to enhance ambiance
- Coat Check

As the host, you may pre-select a maximum of three entrées. The prevailing priced entrée will be applied to all entrées offered.

A la carte service is also available at an additional cost of \$5 per person. An intermezzo course is required for this service at \$3 per person. The prevailing priced entrée will be applied to all entrées offered.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## *Cold Canapés*

- Salmon mousse in endive blades
- Chicken au poivre, pumpernickel on toast point
- Endamame & cucumber roulade
- Oven dried tomato, crème fraich, onion marmalade on ciabatta
- Traditional humus on grilled pita chip

## *Upgraded Cold Canapés \**

- California rolls topped with seaweed salad
- Chili corn bread, oven dried pancetta, avocado mousse and micro cilantro
- Prosciutto, Asian pear, cream cheese, sate with mint
- Beef tenderloin with horseradish cream, grilled cipollini onion
- Endive blades with roquefort cheese & micro greens

\*An additional \$1.00 per piece per person will be added to the package price.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## *Hot Hors D'oeuvres*

- Spanakopita
- Chicken satay, pineapple basil chutney
- Coconut chicken, mandarin sauce
- Balsamic fig flatbread
- Miniature beef wellington, brandy sauce
- Vegetable pot stickers
- Assorted mini quiches
- Spring roll, sweet chili sauce
- Apple & almond brie purse
- Teriyaki beef satay
- Chicken quesadilla triangle
- Beef and mushrooms brochette

## *Upgraded Hot Hors d'œuvres \**

- Crab cake, pommery basil dip
- Goat cheese artichoke tart
- Plantain crusted shrimp, spicy mustard sauce
- Beef tenderloin brochettes, tomato jam
- Sweet potato & coconut chicken fingers
- Tuscan chicken fontain bite

\*An additional \$1.00 per piece per person will be added to the package price.





## Reception Displays

- Cheeseboard  
Parmigiano Reggiano, Gorgonzola, Brie, Montrachet, Cheddar Cheese, Crackers and Sliced French Bread
- Grilled Vegetable Display  
Zucchini, Yellow Squash, Portobello Mushroom, Red Bell Pepper and Asparagus
- Sliced Fresh Fruit  
Seasonal Fruit, Berries and Yogurt

## Upgraded Reception Displays

- Dim Sum  
Assortment of delicious small bites to include hargow, vegetable spring rolls, shao mai, thai money bags, pot stickers, pork buns & shrimp twist
- Dip Duo  
Spinach and Artichoke Dip, Maryland Crab Dip, Sliced Baguettes, Pita and Bagel Chips
- Smoked Salmon  
Capers, minced red onions, chopped eggs with wesphalia rye
- Hanger Steak Station  
Sliced grilled hanger steak with steak butter and agio's signature grilled garlic ciabatta bread
- Middle East Market  
Tomatoes, cucumbers, kalamata olives, dill cucumber yogurt, hummus, tabbouleh, baba ghanoush & pita bread

\*An additional \$1.00 per piece per person will be added to the package price.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



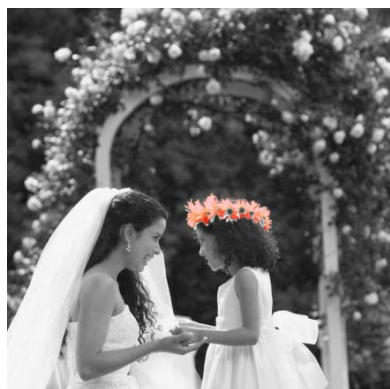
## *Action Stations* \*

- Vegetarian Pad Thai  
Bock choy, carrots, bean sprouts, tofu, shiitake mushrooms, chiffonade of basil, cilantro, coarsely ground peanuts & lime wedges
- Quesadilla Station  
cheese, herbs, grilled vegetables, chicken or shrimp, grilled flour tortilla with pico de gallo, sour cream & guacamole
- Pasta Station  
Rigatoni with sweet italian sausage, rapini, tomatoes & parmesan shards: parparadelle with wild mushroom; pan brown potato gnocchi with sage butter sauce
- Risotto Station  
Traditional saffron or country style with cannellini beans, tomatoes, zucchini & onions
- Guacamole Station  
Choice of orange segments, poached garlic cloves, reduced tomatoes, jalapenos, cilantro, minced red onions, pico de gallo, roasted corn, black beans & tortilla chips

\* Attendant required at an additional fee of \$150 per attendant

\* An additional fee of \$10 per person for action station will apply if one is not included in your package.





## *Appetizers*

- Agio Signature Roasted Tomato Soup
- Cream of Asparagus with oyster mushroom cream
- Fruitini  
Tropical Fruits with Coconut Milk and Sugar Cane Swizzle Stick, Presented in a Martini Glass
- Wild Mushroom Sachet with a Light Madeira Sauce
- Macaroni and Cheese with Orzo and Mascarpone

## *Upgraded Appetizers \**

- Shrimp Cocktail  
roasted corn-jicama relish, micro greens & cocktail sauce
- Jumbo Lump Chesapeake Crab Napoleon  
in basil emulsion, thin savory pastry sheets, old bay remoulade
- Lobster Bisque  
Lobster meat with crème fraiche and sherry wine
- Spinach & garlic Tortelloni  
Roasted pepper pesto sauce

## *Sorbet Intermezzo*

- Seasonal Sorbet

\*An additional \$3.00 per piece per person will be added to the package price.





## *Salads*

- Traditional Garden Salad  
Crisp Greens, Carrots, Grape Tomatoes and Cucumbers with choice of Peppercream Dressing and Red Wine Vinaigrette
- Caesar Salad  
Hearts of Romaine, Croutons and Parmigiano Cheese with Traditional Caesar Dressing
- Spinach Salad  
Baby Spinach, Daikon, Bok Choy and Red Peppers with Sesame Hoisin Vinaigrette

## *Upgraded Salads* \*

- Mediterranean Salad  
Mixed greens, feta cheese, artichoke hearts, kalamata olives, lemon oregano vinaigrette
- Italian Salad  
Circus frisee, baby arugula, watercress, shaved fennel prosciutto planks, kalamata olives, cucumbers balsamic vinaigrette
- Caprese Salad  
Fresh mozzarella and tomato, basil aioli and balsamic vinaigrette
- Harvest Salad  
Greens, Gorgonzola Cheese, Fresh Pears and Candied Pecans with a Maple Gorgonzola Vinaigrette

\*An additional \$3.00 per selection per person will be added to the package price.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## Entrées

### Poultry Selections

*Classic \$110    Elegant \$129    Black Tie \$162*

- Seared Chicken Breast  
Sweet corn, fava bean ragout
- Free Range Breast of Chicken  
Fresh herb marinade, stewed artichoke, saffron-charred tomato vinaigrette
- Roasted Cornish Game Hen  
Pearl couscous stuffed, juniper berries, fresh dill bordelaise-pan jus, trumpet mushrooms

### Meat Selections

*Classic \$123    Elegant \$142    Black Tie \$175*

- Grilled Filet Mignon  
Ancho chili glaze, red onion confit
- Herb Crusted Rack of Lamb  
Dijon herb crusted, pot-wine glaze, mint chutney
- 8 oz Sirloin  
Port Wine and Mushroom Demi Glaze,



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## Seafood Selections

*Classic \$120    Elegant \$138    Black Tie \$172*

- Broiled Salmon  
Herb crusted, green pea coulis and chardonnay cream sauce
- Crab Crusted Halibut  
Essence of tomato sauce, eggplant ragout
- Pan Seared Lump Crab Cakes  
Over melted leeks, lemon wine and caper beurre blanc

## Duet Selections

*Classic \$126    Elegant \$144    Black Tie \$178*

- Filet Mignon and Seared Chicken  
Petite filet mignon, trumpet mushroom sauce, herb marinated chicken, chardonnay beurre blanc
- Filet Mignon and Maryland Lump Crab Cake  
Petite filet mignon, roasted tomato bordelaise crab cake, pommery mustard beurre blanc
- Sirloin and Seared Diver Scallops  
Sirloin, roasted shallots demi glaze, scallops, chardonnay beurre blanc, yellow pepper coulis
- Chicken and Grilled Halibut  
Seared chicken, rosemary port wine, artichoke, halibut, green pea coulis and chardonnay cream sauce



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## *Vegetarian Selections*

*Classic \$110    Elegant \$128    Black Tie \$162*

- Vegetable Mosaic  
Roasted Vegetables and Goat Cheese  
layered in a Puff Pastry frame  
Pesto Cream and Balsamic Reduction
- Zucchini Gnocchi  
Eggplant ragu & asparagus spears
- Stir-Fry Tofu  
Crisp vegetables and Sticky Rice
- Vegetable Penne Pasta  
Tarragon and sage cream sauce



## *Desserts*

- Lemon Poppy Seed Cake  
With lemon curd and raspberry sorbet
- Praline Supreme  
Praline bavarian with amaretto ganache center
- New York Style Cheesecake  
Graham cracker crust topped with huckleberry compote  
crème fresch

## *Upgraded Desserts \**

- Fresh Fruit Buche  
Golden pastry tartlet with vanilla curd filling, fresh  
seasonal fruits and fruit coulis
- Crème Brulee  
With caramelized raspberries
- Chocolate Caramel Dome  
With lemon brittle sauce, fresh raspberries garnish
- Chocolate Lava Cake  
Warm chocolate cake with white chocolate mousse

\*An additional \$3.00 per selection per person will be added to the package price.



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel

## Premium Bar

- Scotch Dewar's White Label
- Bourbon Jack Daniel's
- Blended Whiskey Canadian Club
- Vodka Smirnoff
- Gin Beefeater
- Rum Bacardi Superior
- Tequila Jose Cuervo Gold

## Luxury Bar\*

- Scotch JW Black Label
- Bourbon Maker's Mark
- Vodka Grey Goose,
- Gin Bombay Sapphire
- Rum Myers Dark
- Whiskey Crown Royal
- Tequila 1800

## Top Shelf Bar

- Scotch Dewar's White Label
- Bourbon Jack Daniels
- Blended Whiskey Seagram's V.O
- Vodka Absolut
- Gin Tanqueray
- Rum Captain Morgan
- Tequila Margaritaville

## Beer

- Domestic Selections
  - Budweiser
  - Bud Light
  - Miller Lite
  - Sam Adams
  - Michelob Ultra
- Imported Selections
  - Corona Lite
  - Heineken
  - Amstel Lite

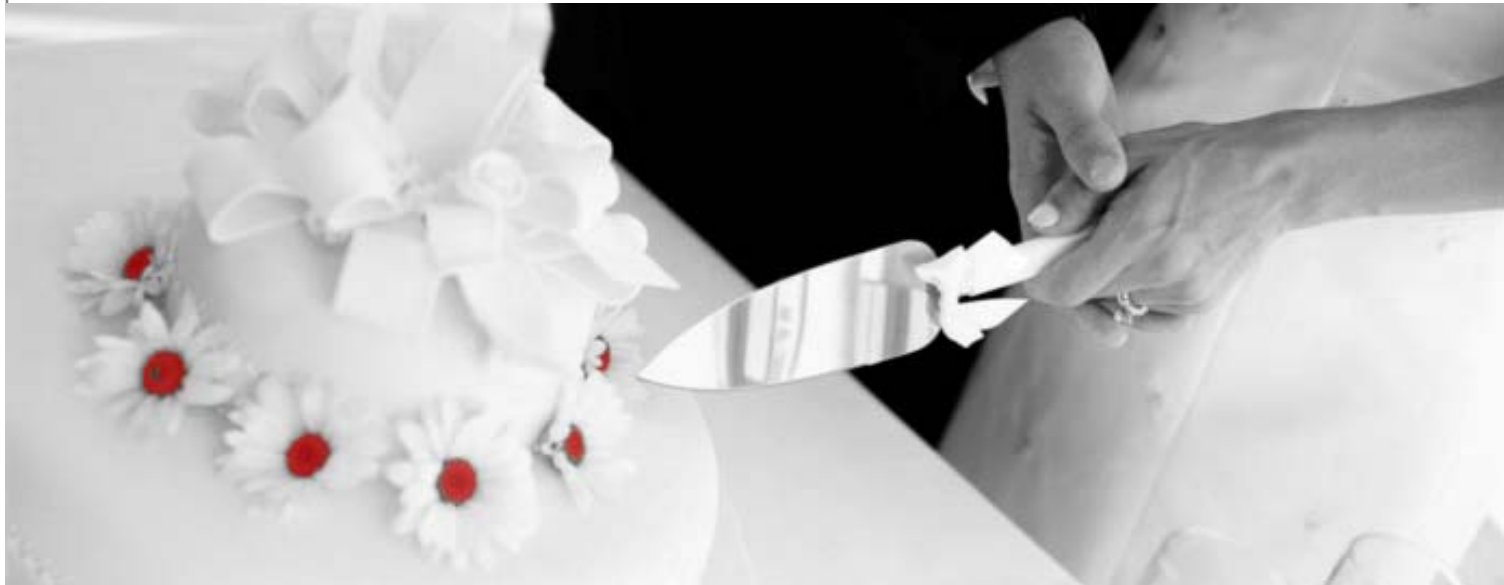
## House Wine

- Stonecellars by Beringer, Chardonnay,
- Stonecellars by Beringer, Merlot
- Stonecellars by Beringer, Cabernet

\*Additional charge to be added to the package.



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400



ceremony



afternoon



evening

**enhancements**



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, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



# Let Bella Pictures Capture Your Story



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel

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](http://www.bellapictures.com/marriott) or call 888-556-7590

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





To add to the experience of your special day our enhancements can be added to any package

- Chocolate Fountain with Accompaniments for dipping  
Variety of Fruits and small desserts such as brownies and rice crispy treats for dipping \$14.75 per person  
\$150 attendant fee
- Specialty Signature drink \$8.00 per person
- Ice Sculpture Starting at \$800
- Specialty table linens \$30.00 per table
- Specialty napkins \$2.00 per setting
- Chair covers \$8.00 per chair
- Chivari chairs \$10.00 per chair
- Specialty overlays \$10.00 per table
- Specialty Plate Charges \$6.00 per setting
- Up lighting around the room \$125 each
- After dinner upgraded coffee station \$14.00 per person
- Custom (GOBO) lighting starting at \$200



## Afterglow Reception

*\$24 Per Person*

After the last dance, let us serve you an afterglow for you and your guests.

- Brie and Raspberry filo star
- Bacon wrapped casino shrimp
- Crab stuffed mushroom caps
- Spinach and artichoke tortilla crisp
- Smoked Mozzarella profiterole
- Chocolate covered strawberries



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400



ceremony

afternoon

evening

enhancements

**brunch**

rehearsal

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.



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400

ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel



## *A Wedding Farewell*

Assorted Juices  
Muffins, Bagels, Croissants and Danish  
Seasonal Fruits and Berries

### *Omelet Station*

Prepared to order – Mushrooms, Red and Green Peppers, Cheddar Cheese, Diced Tomatoes and Spinach

### *Waffle Station*

Prepared to order – Walnuts, Whipped Cream, Whipped Butter, Strawberry Sauce, Coconut Flakes, Chocolate Chips and Maple Syrup

Scrambled Eggs  
Bacon or Turkey Bacon  
Breakfast Potatoes

Colombian Coffees, Herbal Teas, Soft Drinks and Iced Water

\$35.00 - Adult  
\$19.00 - Children



## *Enhancements*

Mimosas and Bloody Mary Station  
\$14.00 per person

An attendant fee of 125.00 applies to all Waffle and Omelette station. One station per every 50 guests is recommended.

Buffet requires a minimum guarantee of 25 guests. An additional 150.00 will be applied if guarantee is under 25 guests.



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400



ceremony

afternoon

evening

enhancements

brunch

rehearsal

our hotel

# 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.





## Rehearsal Dinner

### • *Agio Restaurant*

The staff in our Italian restaurant would be delighted to host your family and friends for the rehearsal dinner or family brunch. The Agio Private Dining Room is able to accommodate parties up to 45 people.

If you are interested in making reservations or receiving additional information, please contact the Agio Restaurant Manager at 301-897-9400 ext. 6611

### • *Private Ballroom*

Our banquet rooms would be ideal for groups larger than 45 guests for a reception or dinner. A selection of intimate, private rooms would be perfect for your rehearsal dinner.

### • *Outdoor*

When the weather is warm, enjoy our pool deck area and gazebo. Our banquet associates will ensure a fun filled evening and your Certified Marriott Wedding Planner will help you customize the party for a unique twist.



Bethesda Marriott | 5151 Pooks Hill Road Bethesda, MD 20814 | 301.897.9400



ceremony

afternoon

evening

enhancements

brunch

rehearsal

**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.



## Terms and Conditions

**Minimum Revenues:** A total food and beverage revenue minimum will apply to the event. The minimum is determined by the event space required and a minimum package price per person. Minimums may vary based on day of week and date of interest.

**Deposit:** To confirm your date, an initial deposit of 25% of the estimated charge is due at contract signing. If the event is cancelled for any reason, the hotel will retain the non-refundable deposit as part of the cancellation fee. Scheduled deposits will be set up with your Catering Sales Executive. The remaining balance is due three business days prior to your wedding.

**Guarantee:** Your final guarantee must be received no later than 72 hour prior to your wedding. This number will be considered a guarantee and can not be reduced. In the event that the Hotel is not provided with a guarantee, the estimated attendance will become the guarantee.

**Service Charge:** All food and beverage items are subject to a 22% (or current) taxable service charge.

**Sales Tax:** All food items are subject to 6% (or current) sales tax.

**Bar Service:** All guests in attendance who are drinking alcoholic beverages will be required to have a valid identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age. The hotel reserves the right to refuse service to any person who appears intoxicated.

**Outside Food and Beverage:** No food or beverage are allowed to be brought into the hotel with the exception of the wedding cake. The hotel specifically prohibits the removal of food and beverage from the function by the client or any of the client's guests.

**Outside Vendors:** Hiring outside vendors to provide any goods or services at Hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance. Any damage caused by the vendors will be the responsibility of the client.

**Security:** The Hotel shall not assume any responsibility for security or any damage or the loss of personal property or articles brought into the Hotel or for any item left unattended.

