

# Joy

YOUR DREAM WEDDING <sup>SM</sup>



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Greenbelt Marriott  
**Marriott**  
GREENBELT

6400 Ivy Lane Greenbelt MD 20770  
Tel (301) 441-3700 Fax (301) 474-9128  
[www.marriottgreenbelt.com](http://www.marriottgreenbelt.com)

Greenbelt Marriott | 6400 Ivy Lane Greenbelt MD 20770 | (301) 441-3700



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# 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.



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Please contact an Event Manager for assistance in creating the perfect rehearsal menu for you and your guests.



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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.



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Your ceremony at the Greenbelt Marriott will include:

- Room rental for two (2) hours
- Chevron theater style seating
- Riser
- Podium and Microphone
- Two (2) Wedding Columns

**\$500.00 subject to 6% state sales tax and 22% service charges**



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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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## Indian Buffet Wedding Package

A five-Hour Event that Features the Following:

### Reception

White Glove Service Butler-Style Passed Hors d'oeuvres

### Dinner Station

Service Includes a Selection of:

Appetizers  
Salads  
Entrées  
Desserts

### Wedding Cake

Make your Selection from a Variety of Specially Designed Wedding Cakes

### For the Bride and Groom

The Bride and Groom will retire to their Complimentary Concierge Level Room with a Gift from the Hotel

### **Additional Amenities Include:**

- \*Special Room Rates for Your Guests
- \*Dedicated Event Manager to Personally Supervise Your Reception
- \*The Maitre d', Executive Chef and their Highly Trained Staff will be at your Service to Execute a Spectacular Affair
- \*A Dedicated, Personal Server Assigned to You for the Event
- \*Floor Length Tablecloths in White or Burgundy
- \*Overlay Tablecloths in White or Burgundy
- \*Napkins Available in a Choice of White or Burgundy
- \*Mirrored Centerpiece with Hurricane Globe and Votive Candles



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*At the Greenbelt Marriott, we provide you with the food that YOU want, thus we provide this menu as the framework for your dining experience. If you would like something not listed on the menu, please don't hesitate to contact us and we will be more than happy to prepare your favorite dish.*

*Please Note: Items denoted with an \* may cost additional.  
(Halal meat available upon request)*

## Vegetarian Appetizers

### Aloo Tikki

Spicy potato patties

### Assorted Pakoras

Mixed Vegetable Fritters

### Crispy Baby Corn

Baby corn fried with crispy batter and Indian spices.

### Chili Pakoras

Green chilies stuffed with Indian spices and deep fried.

### Hari Tiki

Spicy spinach patties

### Paneer Masala Tiki

Spiced paneer patties

### Paneer Kabab

Homemade cheese cubes marinated with Indian spices and served with pepper and onion.

### Onion Pakora

Onion Fritters



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## Vegetarian Appetizers (continued)



### Chaat Papri

Diced Potatoes and chickpeas in spicy sauce

### Paneer Tikka

Homemade Cheese Pieces Marinated and Grilled

### Paneer Pakora

Four pieces of fried homemade Indian Cheese Nuggets

### Paneer Chaat

Homemade cheese cubes stir fried with Bell Pepper and onion.

### Potato Vada

Spicy Potato Balls with Chickpea Coating

### Vegetable Cutlet

Potato and Broccoli Patties

### Bhel Puri

Cold appetizer made with Chick Pea noodles, Puffed Rice, Onions, Coriander Leaves - topped with Chutney and Lemon Juice

### Vegetable Pakora

Spinach and onion fritters

### Vegetable Samosas

Triangle pastries stuffed with spiced potatoes and peas

### Mehdu Vada

Fried lentils in donut shapes

### Mysore Bonda

Golden brown lentil dumplings

### Potato Bonda

Lentil dumplings with onion and potato

### Rava Uppuma

Diced vegetables in semolina



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## Meat Appetizers

### Lamb

#### **Botti Kabab**

Boneless pieces of tender lamb marinated in herbs and spices, cooked over charcoal in a clay oven.

#### **Goli Kabab**

Spicy Lamb with Yellow Split Peas

#### **Keema Samosa**

Triangle Pastries Stuffed with Ground Lamb and Green Peas

#### **Lamb Seekh Kabab**

Seasoned ground lamb cooked on skewers

#### **Shami Kabab**

Ground Lamb Patty Kebabs cooked on Skewers

### Chicken

#### **Chicken Chaat**

A blend of succulent chicken strips, bell pepper, cucumber and onion sprinkled with chaat masala, served cold.

#### **Ginger Kabab**

Chunks of Chicken marinated with Ginger and Indian spices.

#### **Chicken Pakora**

Chicken Pieces with Chickpea Coating

#### **Chicken Tikka**

Marinated chicken cooked in a clay oven, served with green peppers and onion

#### **Tandoori Chicken Wings**

Spicy chicken wings cooked Tandoori style.

#### **Reshmi Kabab**

Grilled Chicken Tenders with Yoghurt and Spice



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## Meat Appetizers (continued)

### Seafood

#### **Fish Pakora**

Boneless Fish marinated in Spices and Lemon Juice and deep fried

#### **Fish Tikka**

Fish marinated in tandoori masala and grilled

#### **Prawn Pakora**

Shrimps delicately spiced and batter fried

#### **Shrimp Tandoor**

Shrimp grilled & marinated in wine vinegar, garlic and special spices

#### **Nawabi Patties**

Shrimp and fish mixed with Indian spices



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## Entrees

### Chicken Entrees

#### **Chicken Vindaloo**

Boneless chicken cooked with potatoes in a special hot curry sauce

#### **Chicken Jalfrasia**

Chicken cooked with vegetables and spices.

#### **Malaiwali Murghi**

Chunks of boneless chicken cooked with a fine selection of spices and herbs with a touch of yoghurt

#### **Chicken Masala**

Boneless chicken in spicy sauce

#### **Kadai Chicken**

Chicken with Tomato, Onion and Bell Pepper

#### **Chicken Makhanwala**

Chicken Chunks in Buttery Tomato Sauce

#### **Ginger Chicken**

Boneless chicken cubes cooked with ginger, garlic, garam masala, tomatoes in a wok

#### **Chicken Palak**

Skinless, boneless chicken with fresh spinach in special sauce

#### **Tandoori Chicken**

Marinated chicken cooked in a clay oven

#### **Chicken Tikka Masala**

Marinated chicken cooked in a clay oven, in onion gravy with green pepper

#### **Chicken Do Piazza**

Chicken cubes and diced onions in onion gravy

#### **Murgh Saagwala**

Chunks of Chicken with spinach sauce.



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**\*Lajabab Chicken**

Chicken stuffed with paneer in gravy sauce

**Chicken Korma**

Chicken in creamy onion sauce

**Lahori Murgh Chole**

Chicken cooked with chick peas, seasoning and herbs.

**Lamb Entrees**

**Lamb Chops\***

Tender lamb chops marinated with herbs and freshly ground spices, skewered and grilled in a tandoor.

**Goat Curry\***

Cubed goat cooked in curry sauce.

**Gosht Chili Masala**

Lamb with Hot Chili Peppers

**Nargisi Kofta**

Lamb Meatballs Stuffed with Hard Cooked Eggs

**Lamb Korma**

Lamb Cubes in Creamy Onion Sauce

**Lamb Do Piazza**

Lamb with Onions in Onion Gravy

**Gosht Aloo**

Lamb Cubes with Potato

**Boti Kebab**

Marinated boneless lamb cooked on skewers

**Lamb Karahi**

Lamb stir-fried in a piquant sauce with onions

**Keema Mattar**

Ground Lamb with green peas



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**Goat Masala**

Tender pieces of goat with bones in spicy sauce

**Kofta Kabab**

Seasoned minced-meat balls cooked in a tandoor

**Lamb Saag**

Chunks of boneless lamb cooked with spinach in select spices

**Lamb Vindaloo**

Boneless leg of lamb cooked with potatoes in a special hot curry sauce

**Lamb Kofta Curry**

Lamb balls in spicy gravy

**Lamb Rogan Josh**

Lamb cubes in onion gravy

**Chapli Kabab**

Hot & Spicy lamb patty cooked on grill

**Lamb Kabab**

Chunks of lamb with onions, tomatoes & green bell pepper

**Seafood Entrees \***

**Lahori Fried Fish**

A special treat originating in Lahore. Fish marinated in spices then battered and deep fried

**Shrimp Masala or Curry**

Jumbo shrimp cooked with onions, green peppers, cumin, cardamom and cinnamon

**Shrimp Vindaloo**

Shrimp cooked with potatoes and served in an extra hot and spicy sauce



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**Paneer Ras Misai**

Paneer cubes cooked with spiced gravy

**Malai Kofta**

Potatoes, carrots and cheese in creamy sauce

**Paneer Korchan**

Cubes of homemade cheese in onions and creamy sauce

**Paneer Gajar**

Baby carrots sauteed with paneer and Indian spices

**Vegetable Entrees**

**Aloo Gobhi**

Cauliflower with potatoes and spices

**Aloo Gobhi Mughlai**

Cauliflower with Potato and Almonds

**Aloo Palak Channa**

Spinach cooked with onion gravy

**Vegetable Kofta Curry**

Soft vegetable croquettes stuffed with nuts and simmered in a mild gravy

**Chana Saag**

Chick peas cooked with spinach simmered with mild spices

**Chole**

Spiced Chickpeas

**Mixed Vegetable Bhaji**

Mixed Vegetables with Onion Gravy

**Baigan Hyderabad**

Spiced Eggplant Puree

**Alu Mattar**

Potatoes and Peas Curry



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**Baigan Mirchi Ka Salan**

Indian eggplant cooked with green chili in spices.

**Baigan Bharta**

Spiced eggplant puree

**Bhindi Masala**

Spiced okra with onions

**Bombay Alu**

Diced potatoes with sautéed onions, tomatoes, and peppers spiced with ginger

**Channa Masala**

Chickpeas cooked in spicy sauce with herbs

**Chaunki Gobhi**

Cauliflower cooked with turmeric, cumin, fennel & onions

**Chaunki Bhindi**

Okra cooked with turmeric, cumin, fennel & onions

**Aloo Jeera**

Potatoes sauteed with cumin seeds and herbs

**Eggplant Hyderabadi**

Miniature eggplants stuffed with spices

**Mattar Mushroom**

Green peas and mushrooms cooked with Indian spices

**Mattar Do Piazza**

Seasoned onions and green peas

**Dum Alu**

Baby potatoes cooked with Indian spices

**Methi Alu**

Potatoes with fenugreek leaves

**Jeera Alu**

Potatoes roasted with cumin seeds.



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### **Kala Channay**

Black chickpeas cooked with onions and Indian spices

### **Navratna Korma**

Mixed vegetables with creamy onion gravy

### **Gujrati Kadi**

Homemade yoghurt with chickpea flour

### **Panjabi Kadi**

Homemade yoghurt with chickpea flour and onion dumplings

### **Rajma Vadee**

Red kidney beans with spicy lentil dumplings

### **Sarson Ka Saag**

Buttered mustard greens cooked with various spices

### **Saag Maki Walla**

Creamy spinach cooked with corn

### **Saag Kofta**

Spinach balls cooked in onion gravy

### **Saag Alu**

Spinach and potatoes cooked with Indian spices

### **Vegetable Jalfrasia**

Mixed vegetables

### **Vegetable Kofta**

Mixed vegetable balls in onion sauce

### **Rice Entrees**

#### **Basmati Rice**

Fragrant rice imported from India

#### **Saffron Rice**

Steamed rice fragrant with saffron

#### **Spicy Rice**

Basmati rice cooked with Indian spices



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**Mattar Pulao**

Rice with Green Peas

**Kashmiri Pulao**

Rice with Almonds, Raisins and Cashews

**Vegetable Pulao**

Mixed vegetables cooked with rice and cumin

**Green Herb Pulao**

Steamed rice with coriander or mint or spinach

**Kofta Pulao**

Seasoned lamb meatballs cooked with rice

**Navrattan Biryani**

Saffron basmati rice with fresh vegetables, herbs, mild spices

**Chicken Biryani**

Boneless chicken with spices, nuts, herbs in saffron Basmati rice

**Lamb Biryani**

Boneless lamb with spices, herbs, nuts in saffron Basmati Rice

**Shrimp Biryani\***

Basmati rice with shrimp and almonds

**Tiringe Pulao**

Three mixed rice garnished with peas

**Lentils**

**Sucha Dal**

Masoor Dal cooked with onion and Indian spices

**Dal Makani**

Black Lentils cooked in butter with Indian spices

**Dal Tarka**

Yellow lentils with spices, Gujarati style.

**Five-Jewel Dal**

Five different lentils cooked with Indian spices

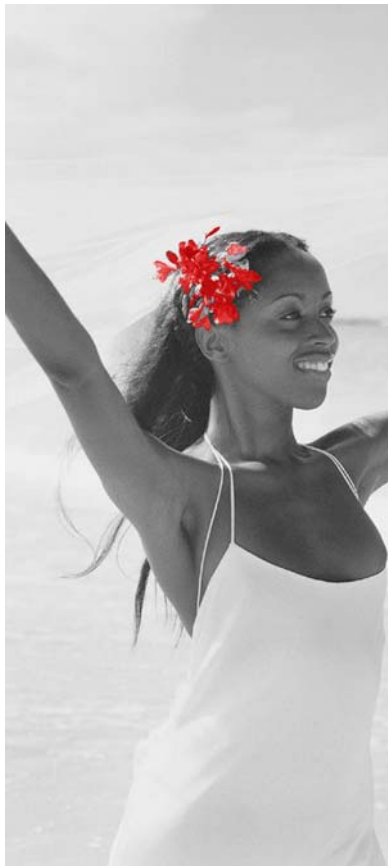
**Yellow Dal**

Yellow Split Peas cooked with Onion, Ginger and Garlic



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Breads



**Onion Kulcha**

Puffy bread stuffed with diced onion and spices

**Alu Paratha**

Potato-Stuffed Flatbread Baked in a Clay Oven

**Lacha Paratha**

Whole Wheat Flatbread Baked with Butter

**Roti**

Whole Wheat Flatbread Baked in a Clay Oven

**Paratha**

Whole wheat bread cooked in clay oven

**Tandoori Naan**

White flour yeast bread cooked in clay oven

**Tawa Chapati**

Whole wheat flatbread prepared on a tawa

Desserts (Other Indian desserts available per request)

**Gulab Jamun**

Golden balls in syrup scented with rose

**Gajar Halwa**

Grated carrots in milk, farmers cheese, honey, pistachios & slivered almonds

**Gajar Malai**

Grated carrots in milk, farmers cheese, honey, pistachios, cashew pieces with pista and paneer

**Kulfi**

Indian frozen dessert made with pistachio

**Kheer**

Indian Rice Pudding with Golden Raisins

**Ras Malai**

Cheese dumplings in a pistachio flecked cream sauce

**Baklava**

Filo pastry with Walnuts and Almonds



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### Pricing

**\* Buffet Style Vegetarian Menu** **\$ 66.95**

*Four Vegetarian Appetizers Choices*  
*Four Vegetarian Main Entrees Choices*  
*One Daal Choice*  
*One Chawel (Rice) Choice*  
*One Bread Choice*  
*One Salad and Raita Choice*  
*Two Desserts Choices*

**\* Buffet Style Non-Vegetarian Menu** **\$ 72.95**

*Choice two non-vegetarian appetizers*  
*Choice two vegetarian appetizers*  
**Main Entree**

*Choice two non-vegetarian*  
*Choice two vegetarian*  
*One Daal Choice*  
*One Chawel (Rice) Choice*  
*One Bread Choice*  
*One Salad and Raita Choice*  
*Two Desserts Choices*

**\* Buffet Style Non-Vegetarian Menu** **\$ 99.95**

*Choice two non-vegetarian appetizers*  
*Choice four vegetarian appetizers*  
**Main Entree**

*Choice two non-vegetarian*  
*Choice four vegetarian*  
*One Daal*  
*One Chawel (Rice)*  
*Two Bread*  
*One Salad and Raita*  
*Two Desserts*

**\* Buffet Style Vegetarian Menu** **\$89.95**

*Six Vegetarian Appetizers choice*  
*Six Main Vegetarian Entrée Choices*

*One Daal*  
*One Chawel (Rice)*  
*Two Bread*  
*One Salad and Raita*  
*Two Desserts*

**Halal Meat and all Main Seafood Entrée choice**  
**Items are additional of \$4.00 per person**



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## Beverages

### Not included in package

#### Addition \$3.00 per person

##### Chilled Thandai

Sweet chilled milk with mixed nuts

##### Lassi

A typical North Indian refreshing thirst quencher, yogurt drink served sweet or salted

##### Mango Lassi

Sweet yogurt drink with mango pulp

##### Masala Chai

Indian style spiced tea

### Non- Alcoholic Bar Arrangements

An Assortment of Traditional, Diet and Caffeine-Free Soft Drinks

Fruit Punch, Fruit juices and Iced Tea

#### \$10.95 per person

### Add a Smoothie Bar

Virginia Pina Coladas, Strawberry Daiquiris and Banana Smoothie

#### \$4.00 more per person

### Open Bar

Unlimited Per Person Beverage Service

### Top Shelf Brands

\$16.00 First Hour - \$6.00 Second Hour – Each Additional Hour \$4.00

### Premium Brands

\$14.00 First Hour - \$5.00 Second Hour – Each Additional Hour \$3.00

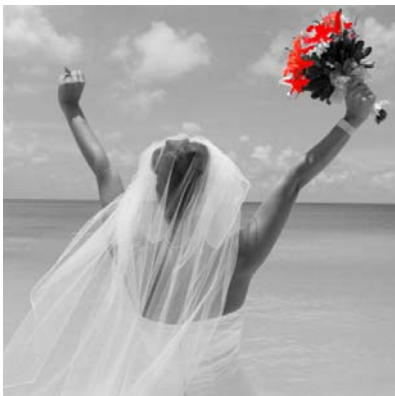
### Beer and Wine Bar

\$10.00 First Hour - \$4.00 Second Hour – Each Additional Hour \$3.00

Subject to 22% Service Charge and 6% Sales Tax



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**Add any three of the following to your Open Bar for an additional \$2.00 per person**

**Cordials**

Grand Marnier, Bailey's Irish Cream, Frangelico, Kahlua, Amaretto di Saronno, Sambuca Romano, Cointreau, Courvoisier V.S.O.P., Drambuie, Bushmill Irish Whiskey

**Aperitifs**

Harvey's Bristol Cream, Campari,

**Single Malt Scotch**

Glenlivet, Glenmorangie

**Hosted Bar**

**Beverage Service based on consumption**

Hosted Premium Brands	\$6.50	
Imported Beer	\$5.50/Bottle	
Hosted Top Shelf Brands	\$7.50	
Domestic Beer	\$4.75/Bottle	
House Wines		\$7.50/Glass
Soft Drinks		\$3.00/Bottle
Mineral Water		\$4.00/Bottle
Bottled Juices		\$4.00/Bottle

**Does not include sales tax or gratuity**

**Cash Bar**

Premium Brands	\$6.50
Imported Beer	\$5.50/Bottle
Top Shelf Brands	\$7.50
Domestic Beer	\$4.75/Bottle
Cordials	\$8.00
Premium Domestic Beer	\$5.50/Bottle
Soft Drinks	\$3.00/Bottle
Mineral Water	\$4.00/Bottle
Bottled Juices	\$4.00/Bottle

**Drink prices include 6% Sales Tax and 22% Service Charge (Cashier Required)**



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**Bartenders** \$85.00 Each (For Three Hours); \$25.00 Each Additional Hour  
**Cashiers** \$50.00 Each (For Three Hours); \$25.00 Each Additional Hour  
A cashier or bartender fee will be waived for each \$500 in beverage sales

**All beverages MUST be purchased from the hotel**

**Premium Brands**

Smirnoff Vodka, Beefeater Gin, J&B Scotch, Canadian Club Whiskey, Bacardi Silver Run, Maker's Mark Bourbon, Jose Cuervo Gold Tequila

**Top Shelf**

Absolut Vodka, Chivas Regal Scotch, Crown Royal Whiskey, Bombay Sapphire, Jack Daniel's Myer's Dark Rum, Cuervo 1800

**Domestic Beer**

Budweiser, Bud Light, Miller Light, Coors Light

**Premium Domestic Beer**

Samuel Adams Boston Lager, Sam Adams Seasonal Brew

**Imported Beer**

Heineken, Amstel Light, Corona, Corona Light, Fosters

**Wine**

Penfold's Rawson's Retreat Chardonnay, Cabernet Sauvignon and Merlot, South East Australia

**Champagne**

Freixiniet Blanc de Blancs, NV

**Wines of Distinction**

**Sparkling**

**Just Off-Dry Delicate Bodied**

Gloria Ferrer, Blanc de Noirs	\$30.00 Per Bottle
Mumm Cuvee, Chefs de Caves	\$38.00 Per Bottle
Moet, White Star, Champagne	\$85.00 Per Bottle
Dom Perignon, Brut, Champagne	\$160.00 Per Bottle



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#### Blush Wine

##### Light, Fruity and Slightly Sweet

White Zinfandel, LVS Beringer, California \$26.00 Per Bottle

#### White Wines

##### Listed from Light, Dry and Fruity to Medium Bodied

Pinot Grigio, Campanile, Italy \$30.00 Per Bottle

Pinot Grigio, Meridian, \$28.00 Per Bottle

#### White Wines

##### Listed from Medium-Bodied to Fuller; Richer with Oak Aging

Chardonnay, Clos du Blois, \$35.00 Per Bottle

Chardonnay, Rosemount Estate, \$35.00 Per Bottle

Chardonnay, Beringer \$35.00 Per Bottle

Chardonnay, Ferari-Carano \$60.00 Per Bottle

#### Red Wines

##### Listed from Lightest and Fruity to Drier, Medium Bodied with Mild Tannin

Chianti Classico, Ruffino Riserva Ducale, \$46.00 Per Bottle

Cabernet Sauvignon, Meridian \$30.00 Per Bottle

#### Red Wines

##### Listed from Medium to Fuller bodied with Moderate Tannins

Merlot, Clos du Bois, Sonoma County \$40.00 Per Bottle

Merlot, Meridian \$35.00 Per Bottle

Zinfandel, Ravenswood, Vinters Blend \$32.00 Per Bottle

#### Red Wines

##### Fuller, Richer and More Tannins

Cabernet Sauvignon, Meridian \$30.00 Per Bottle

Cabernet Sauvignon, Rosemount Estate \$36.00 Per Bottle

Cabernet Sauvignon, Clos du Bois \$35.00 Per Bottle

Cabernet Sauvignon, Beaulieu Vineyard \$30.00 Per Bottle



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# 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.



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Please refer to the "afternoon" section for you menu options.



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# 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.





## Accompaniments

### Achar

Mixed pickle

### Mango Chutney

Raw Mango cooked with sugar and vinegar chilli

### Papadum

Sun-dried fried lentil crackers

### Dahi Bhalla

Lentil patties in yoghurt

### Mint/Coriander Chutney

Spicy herb sauce

### Imli Chutney

Sweet and spicy Tamarind sauce

### Plain Yoghurt

Indian homemade yoghurt

### Aloo Raita

Chunks of potatoes with homemade yoghurt

### Boondi Raita

Homemade Yoghurt with Small Chickpea Balls

### Cucumber Raita

Homemade Yoghurt with Shredded Cucumbers

### Katchumbar Raita

Homemade Yoghurt with Tomatoes, Cucumber, and Red Onions

### Raita

Shredded Cucumber in spicy yoghurt

### Fresh Cucumber Salad

Freshly sliced cucumbers and crisp greens served with lemon

### Green Salad

Mixed vegetables served Indian style.





## Optional Action Stations

*There is \$85.00 attended fee per action station*

**Fruit Chaat \$3.00 per person**

Mixed fruits with Indian spices

**Aloo Chaat \$3.00 per person**

Potato snack served with mint and tamarind sauce

**Chaat Papri \$4.00 per person**

Homemade wheat chips, diced potatoes and chickpeas smothered with whipped yogurt and tangy tamarind sauce

**Aloo Tikki \$3.00 per person**

Spicy potato patties served with chickpeas or chutney

**Paneer Tikka \$5.00 per person**

Homemade cheese marinated and grilled on a tawa

**Chicken Masala \$5.00 per person**

Chicken marinated with yogurt and spices cooked in an oven

**Seekh Kabab \$5.00 per person**

Ground lamb with Indian spices cooked in a clay oven

\*There is additional \$200.00 for the rental of the clay oven

**Pani Puri \$2.00 per person**

Puffy and crispy bread served with spicy water

**Bhel Puri \$2.00 per person**

A traditional Bombay savory with rice puffs and crispy noodles

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# distinctive

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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.



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Brunch menu is not available for the Indian Wedding Package.



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afternoon

evening

enhancements

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.





## Overnight Accommodations

The Bride and Groom receive a complimentary Concierge Room with a gift from the hotel

Please ask us for assistance in special room rates for family and friends

## Amenities

Silver Moon Café, serving breakfast, lunch and dinner. Pitchers Pub serving light fare, lunch and dinner. Full Service Starbucks located in Hotel lobby. Indoor and outdoor pools, Fitness center, Whirlpool and sauna, Golf nearby. Free parking, Shuttle from Greenbelt Metro Station, Concierge service, Valet and guest laundry, Notary Public.

For a full list of our hotel amenities, services, local attractions, and driving directions, please visit us at [www.marriottgreenbelt.com](http://www.marriottgreenbelt.com).







## Preferred Vendors

### Florists

Creative Accents

Chris

301-439-5200

[www.mycreativeaccents.com](http://www.mycreativeaccents.com)

Flowers with Love

Shaheen

703-979-4000

[www.eflowerswithlove.com](http://www.eflowerswithlove.com)

Joyous Creations

Terry

301-332-9338

[www.Joyouscreationsfloraldesign.com](http://www.Joyouscreationsfloraldesign.com)

Woods Florist

Lisa

301-474-7000

[www.woodsflowersandgifts.com](http://www.woodsflowersandgifts.com)

### Limo and Sedan Service

24-Hour Limousine/Sedan Services

1-800-663-5566

Towne Park

1-800-291-6111

[www.townepark.com](http://www.townepark.com)

