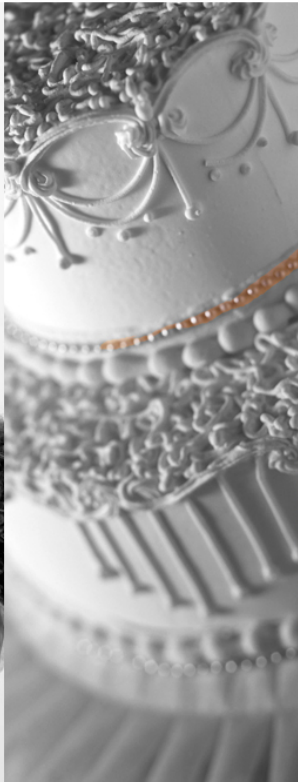


Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Eyen Darantinao
Senior Catering Sales Executive
Washington Marriott
1221 22nd Street NW
Washington, DC 20037
Tel 202.640.6231 | Fax 202.872.9899
www.marriott.com/waswe

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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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rehearsal dinner

We would be delighted to host your rehearsal dinner as part of your complete wedding experience.

Enjoy Dinner Service in your private, intimate space with your closest family and friends. Please ask your Sales Specialists for further menu options.



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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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ceremony

A hundred hearts would be too few to carry all my love for you. {Author Unknown}

Two people uniting in a ceremony is a very special event. The Washington Marriott is able to accommodate any ceremony and execute every detail to perfection. Our well qualified and trained event specialists will make sure your special day is flawless.

The Ceremony Set includes a stage, guest seating and two lavalier microphones for your Officiant and musicians.

\$650.00 inclusive of 22% Service Charge and 10% DC Sales Tax



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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or a 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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afternoon fête

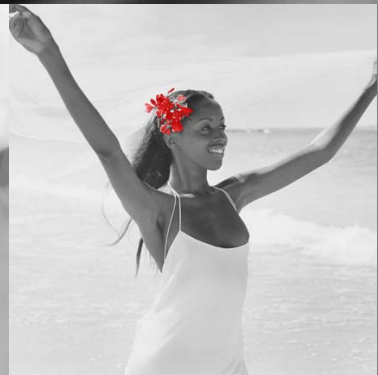
Grow old with me! The best is yet to be. {Robert Browning}

An afternoon wedding is a chic spin on the traditional event. We are thrilled to offer an all-inclusive package to bring your concept to reality.

Please inquire with your Sales Manager for our Afternoon Packages.



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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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evening soirée

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

- Certified Wedding Planner to help you with every detail of your special day
- Personal Consultation with our Chef during a complimentary tasting for up to 4 guests
- Number Stands & Votive Candles in each table
- Complete room set up including dance floor and staging
- Complimentary GOBO
- Discounted room rates for out of town guests
- Customized Wedding Web Page
- Special Event Parking Rate of \$12 for guests on your wedding day
- Complimentary Suite for the couple the evening of your event, as well as a romantic breakfast in bed for two the next morning



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wedding packages



Jefferson

Champagne Toast
Wine Service
Four Hour Premium Open Bar
Butler Passed 3 Hors d'oeuvres
1 Reception Station
Three Course Dinner including:
Salad, Entrée and Dessert
Wedding Cake

Lincoln

Champagne Toast
Wine Service
Four Hour Premium Open Bar
Butler Passed 4 Hors d'oeuvres or
Canapés
2 Reception Stations
Four Course Dinner including:
Salad, Intermezzo, Entrée and Dessert
Wedding Cake
Pinspot Lighting on Dinner Tables

Washington

Champagne Toast
Wine Service
Four Hour Top Shelf Open Bar
4 Hors d'oeuvres or Canapés
2 Reception Stations
Four Course Dinner including:
Salad, Intermezzo, Entrée and
Dessert
Wedding Cake
Upgraded Linen Selection
Selection of Gold or Silver Chargers
Pinspot Lighting on Dinner Tables
Uplighting in the Ballroom in your
color palate

All Packages are inclusive of 22% Service Charge and 10% DC Sales Tax.



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reception stations

Mediterranean Display

Hummus, Baba Ghanoush, Tabbouleh, Stuffed Grape Leaves, Diced Tomato, Black Olives and Feta Cheese
Served with Cucumber Dill Yogurt and Toasted Pita Points

Artesian Cheese Station

Imported and Domestic Cheeses with Whole Fresh Fruits,
Lavosh, French Bread and Water Crackers

Antipasto Display

Marinated Mushrooms, Panko Crusted Artichokes,
Roasted Bell Peppers, Grilled Asparagus, Marinated
Kalamata Olives, Buffalo Mozzarella, Maytag Blue
Cheese, Prosciutto Stuffed Cherry Peppers, Genoa
Salami, Capicola, Mortadela, Semolina and Kalamata
Olive Baguettes

Fresh Vegetable Crudités

Crisp Snow Peas, Asparagus, Pear Tomatoes,
Baby Carrots, Olives, Celery, Jicama and Broccoli
with Peppercorn Parmesan and Bleu Cheese
Dressings



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hors d'oeuvres

Cold Canapés

Smoked Salmon Canapé on Toast with Capers

Jumbo Shrimp with Cocktail Sauce

Lobster Ceviche

Beef Tenderloin with Green Peppercorn and Horseradish on Ficelle

Kalamata Olive Tapenade on Toasted Pita Triangle

Hot Hors D'oeuvres

Maple Soy Glazed Scallops Wrapped with Bacon

Mini Crab Cakes with Chili Dijon Dipping Sauce

Mango Crab Crostini

Crispy Asparagus and Asiago in Phyllo with Sauce Choron

Sesame Chicken Skewers with Sweet and Sour Sauce

Chicken Satay with Asian Sauce

Rosemary Beef Satay with Spicy Szechwan Sauce

Beef and Vegetable Kabob

Peking Duck Roll with Hoisin Dipping Sauce

Black Bean Southwest Spring Roll with Chipotle Sour Cream



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salad

(choice of one)

Field Green and Endive Salad | Marinated Shiitake Mushrooms, Yellow Tomatoes, Red Peppers and Homemade Croutons Dressed in a Smoked Tomato Vinaigrette

Spring Mesclun Greens | Grilled Baby Carrots, Grape Tomatoes, Blood Oranges and Crumbled Goat Cheese Dressed in a Cranberry Vinaigrette

Fruit & Spinach Salad | Baby Spinach topped with Mandarin Orange, Toasted Almonds, Sliced Strawberry, Red Onions and Poppy Seed Dressing

Mediterranean Salad | Romaine, Baby Arugula, and Radicchio with Chickpeas, Feta Cheese, Diced Tomatoes, Red Onions, Black Olives with Aged Balsamic Vinaigrette

The Caesar Salad | Hearts of Romaine with Homemade Garlic Croutons, Parmesan Cheese and Caesar Dressing

Autumn Salad | additional \$2 per person | Frisee, Red Oak, Watercress and Endive with Candied Pecans, Gorgonzola Cheese, Sun-Dried Cranberries and Apricots Dressed in a Maple-Pear Vinaigrette



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appetizer

(additional per person pricing)

Mushroom Brie en Croute / \$12 | Creamy Wild Mushroom and Brie Bisque Finished with Golden Puff Pastry

Apricot Ancho Barbecue Shrimp / \$12 | Jumbo Shrimp Wrapped in Maple Pepper Bacon Glazed with Apricot Ancho Sauce Served Over White Bean Salad

Lobster Ravioli | \$12 | Ravioli with Native Maine Lobster and Fresh Asparagus In Egg Pasta Served with a Sherry Tomato Cream Sauce

Seared Maryland Crab Cake | \$14 | On a Bed of Sizzled Spinach with Tomato Onion Relish and Red Pepper Coulis

Wild Mushroom Tart / \$12 | Sautéed Shiitake, Portobello, and Domestic Mushrooms with Goat Cheese in a Puff Pastry Shell Accompanied by Smoked Tomato Cream Over a Bed of Sautéed Spinach

Seared Scallops | \$13 | Seared Jumbo Sea Scallops with Wild Mushroom Ragout and Roasted Garlic Beurre Blanc

Butternut Squash and Apple Bisque | \$10 |

Tomato Basil Bisque | \$10 |

Intermezzo | Seasonal Sorbet Served in a Wine Glass

*Included in both the Lincoln and Washington Packages



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dinner selection

Include Bread and Coffee Service

Provence Chicken | Oven Roasted Breast of Chicken with Herbs de Provençal And Mushroom Cognac Sauce

Jefferson \$135 Lincoln \$145 Washington \$155

Chicken Chesapeake | Oven Roasted Breast of Chicken Stuffed with Jumbo Lump Crab Meat and Spinach with a Meyer Lemon Beurre Blanc

Jefferson \$140 Lincoln \$150 Washington \$160

Pan Seared Sea Bass | Pan Seared Black Sea Bass with Jumbo Lump Crab and Corn Sauté

Jefferson \$145 Lincoln \$155 Washington \$170

Roasted Filet of Herb Halibut | With a Vermouth Basil Sauce

Jefferson \$135 Lincoln \$145 Washington \$155

{all packages are inclusive of 22% service charge and 10% DC sales tax}



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dinner selection

(continued)

NY Strip Steak | Grilled 10 oz. New York Strip with Roasted Shallot Demi-Glace.

Jefferson \$150 Lincoln \$160 Washington \$170

Stuffed Filet Mignon | 8 oz. Filet Mignon Stuffed with Shrimp and Jumbo Lump Crab Meat with a Tomato Tarragon Sauce

Jefferson \$155 Lincoln \$165 Washington \$175

Duo of Filet Mignon & Maryland Crab Cake |

Grilled 6 oz. Filet Mignon with Roasted Shallot Port Wine Demi and Jumbo Lump Crab Cake with Roasted Corn Relish

Jefferson \$165 Lincoln \$175 Washington \$185

Duo of Filet of Beef Tenderloin & Grilled Breast of Chicken |
with a Roasted Shallot Demi

Jefferson \$160 Lincoln \$170 Washington \$180

{all packages are inclusive of 22% service charge and 10% DC sales tax}



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desserts

Exotic Fruit Tart / With a Mango Coulis and Raspberry Sauce

Bermuda / Chocolate Mousse Layered with Hazelnut Flourless Macaroon, Glazed with Milk Chocolate

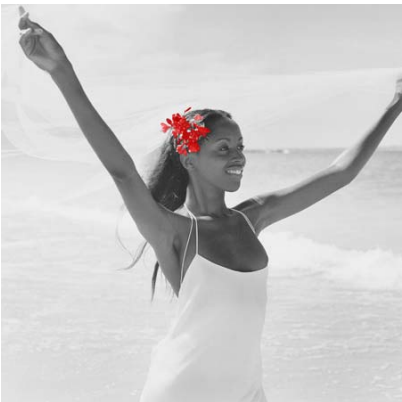
Fresh Seasonal Berries | Presented in an Elegant Miniature Chocolate Cup

Trio of Sorbets | Sorbet Served in Wine Glass

Warm Apple Pear Tart Tatin / With Vanilla and Caramel Sauce

Chocolate Cheesecake Swirl | Creamy Chocolate and Vanilla Cheesecake Topped with Strawberry Coulis and Vanilla Sauce

Chocolate Toffee Tart / Chocolate Graham Crust, Mocha Almond Toffee, Whipped Cream and Toasted Almonds





beverage

Love is the greatest refreshment in life. {Pablo Picasso}

Four Hour Open Bar

Appropriate number of bartenders are included

Premium Well Selections | Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Maker's Mark Bourbon, J& B Scotch, Canadian Club Blended Whiskey, José Cuervo Gold Tequila, Grants Brandy

Beer | Miller Light, Budweiser, Heineken, Michelob Ultra Light, Corona, Amstel Light, O'Doul's Non- Alcoholic

Wine | Stone Bridge by Beringer Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay

Assorted Soft Drinks and Mineral Water



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brunch menu

Orange, Apple, Grapefruit, Tomato or Cranberry Juice

Fresh Fruit Display

Assorted Yogurt with Granola

Breakfast Breads

Assorted Bagels to be toasted with Preserves, Regular and Herb Cream Cheese

Assorted Danish, Muffins, Croissants

Smoked Salmon Display with assorted Bagels, diced onions, tomato, diced hard boiled eggs, capers, Cream cheese, Lemon wedges

Made to Order Omelet Station with choice: Tomato, Mushrooms, Peppers, Onions, Ham, Bacon and Cheddar Cheese

Banana Pancakes and Maple Syrup

Cheese Blintz with Blueberry and Amaretto Compote

Breakfast Potatoes

Hickory Bacon and Sausage

Freshly Brewed Coffee, Decaffeinated Coffee

\$65.00 per person

pricing inclusive of 22% service charge and 10% DC sales tax



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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.



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preferred vendors



Florist

Mimi Decor

Mimi Hailu | 301.442.4927

mimidecor@yahoo.com

Greenworks Florist

Floral Consultant | 202.223.8021

order@greenworksflorist.com

Photography

Bella Pictures

Lori Ann Paradise | 888.556.7920 ext. 5059

loriannp@bellapictures.com

Freed Photography

Sales Associate | 301.652.5452

info@freedphoto.com

Entertainment

Professional DJ Service

Mike Blaufeld | 301.452.3288

mike@mikeblaufeld.com

Bialek's Music

Ray Bialek | 301.340.6206

info@bialekmusic.com

Décor

Party Rental LTD.

DC Office | 301.931.4580

www.partyrentalltd.com

Mimi Decor

Mimi Hailu | 301.442.4927

mimidecor@yahoo.com





event guidelines

Deposit | The Washington Marriott requires a 25% deposit to confirm your date.

Payment | 50% of the estimated balance is due 120 days prior to your wedding. The remaining balance is due 10 days prior to your wedding. Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.

Guarantee | The Event Office must receive your final guarantee no later than 12:00 noon three business days prior to your wedding. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than five percent of the provided guarantee.

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

Service | All enhancement items (excluding labor and delivery of guest provided amenities) are charges subject to a 22% taxable service charge.

Sales Tax | All enhancement Food and Beverage items are subject to a 10% sales tax. All Non-Food enhancement items are subject to a 5.75% sales tax.

Outside Vendors | The Hotel will be provided with the phone number and contact person for all Outside Vendors involved in the Weddings

