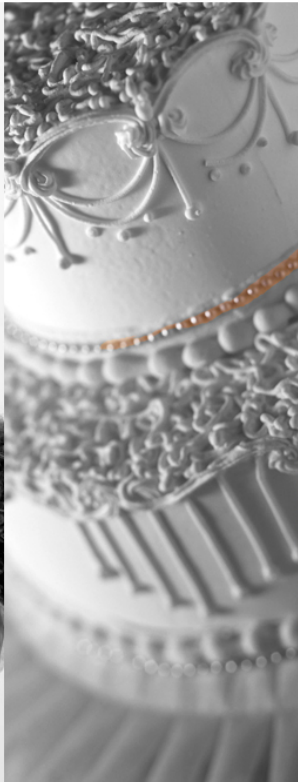


Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Gaithersburg Marriott Washingtonian Center
9751 Washingtonian Blvd
Gaithersburg, MD 20878
301 590 0044
www.gaithersburgmarriott.com

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Wedding Packages

all three of our wedding packages include:

a dedicated certified wedding planner

world-class marriott service

complimentary suite on the night of the wedding

discounted overnight accommodations

complimentary reservation cards with all room blocks

complimentary parking for all of your guests

private menu tasting after booking for up to four people

customized wedding website with all room blocks

selection of hotel linens

mirror, hurricane globe, and candle centerpieces

marriott rewards points (up to 50,000)



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Opal

four hour premium open bar
champagne toast
three passed hors d'oeuvres (two pieces each per person)
two elegantly displayed hors d'oeuvres
salad course
up to three entrée selections
wedding cake dessert



Pearl

four hour premium open bar
champagne toast
four passed hors d'oeuvres (two pieces each per person)
two elegantly displayed hors d'oeuvres
appetizer course
salad course
up to three entrée selections
wedding cake dessert

Diamond

five hour top shelf open bar
champagne toast
wine service
four passed hors d'oeuvres (two pieces each per person)
two elegantly displayed hors d'oeuvres
appetizer course
upgraded salad course
up to three entrée selections
upgraded dessert
wedding cake
satin chair covers



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Butler Passed Hors D'oeuvres

hot hors d'oeuvres

chinese eggplant triangles

fontina cheese & prosciutto di parma filo

chicken sonorán with salsa fresca purse

tuscan tart with chevre, sun dried tomato, & basil pesto

spinach & baby artichoke wonton flower

thai chicken & cashew spring roll

pecan & herb crusted chicken tenderloin

wood ear mushroom & vegetable spring roll

cold canapés

tomato & euro cucumber roulade

brie & berries on seared brioche

roma tomato bruschetta on garlic crostini

chicken au poivre on toasted pumpkin seed

*Upgraded Hors D'oeuvres**

upgraded hot hors d'oeuvres

miniature maryland style crab cakes with old bay remoulade

seared baby lamb chops with apple demi-glace

crab risotto fritters with lemon-dill aioli

teriyaki beef satay with ginger-lime sauce

lobster torte with fresh herbs

upgraded cold canapés

salmon roulette with chive emulsion on toasted sourdough

chilled grilled shrimp with preserved lemon cocktail sauce

shaved beef tenderloin with red onion compote on crostini

sesame crusted tuna on wonton cracker with tobiko

*an additional \$4 per person, per upgraded hors d'oeuvres will be added to the package price



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Displayed Hors D'oeuvres

crisp garden vegetables with buttermilk ranch dip
warm artichoke & spinach dip with a parmesan crust
artisan cheese display with berry garnish & assorted crackers

*Upgraded Displayed Hors D'oeuvres**

antipasto with mozzarella, italian meats, & marinated vegetables
tapas display with hummus, sesame eggplant salsa, & pita chips

*an additional \$1 per person, per upgraded display will be added to the package price



Appetizers

washingtonian signature chesapeake crab chowder, frizzled leeks
plum tomato, olive, & gorgonzola stuffed portobello, pesto oil
heirloom tomato & fresh mozzarella, balsamic-pepper reduction
artichoke & goat cheese stuffed ravioli, sun-dried tomato cream

*Upgraded Appetizers**

chesapeake crab napoleon, caper vinaigrette, & old bay remolade
trio of shrimp cocktail served on ice, horseradish gazpacho relish
seared diver scallops on "paella" risotto cake, roasted piquillo oil

*an additional \$2 per person will be added to the opal & pearl package price



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Salads

crisp garden salad: baby greens, grape tomatoes, english cucumbers, & julienne carrots with choice of parmesan peppercorn dressing or red wine vinaigrette

classic caesar salad: hearts of romaine, garlic croutons, & parmesan reggiano shards with roman caesar dressing

baby spinach salad: baby spinach leaves, dried cherries, & candied walnuts with raspberry walnut vinaigrette

*Upgraded Salads**

baby bibb salad: baby bibb lettuce, candied pecans, asian pear, & maytag bleu cheese with champagne vinaigrette

frisee salad: circus frisee, blistered grape tomatoes, grilled asparagus, feta cheese, olive oil bread plank, & marinated olive compote with balsamic dijon vinaigrette

*an additional \$2 per person will be added to the opal & pearl package price



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Entrée Selections

select up to three entrees (prevailing price applies to all items)

Poultry

herb roasted breast of chicken, porcini demi

wild mushroom risotto, grilled asparagus

\$108.00 / \$125.00 / \$148.00

panko-sesame crusted chicken, ginger orange vinaigrette

bamboo infused short grain rice, snow peas & julienne peppers

\$107.00 / \$124.00 / \$147.00

apple-cornbread stuffed chicken, walnut-rosemary demi

caramelized fennel-parsnip mash, braised haricot verts

\$108.00 / \$124.00 / \$147.00

Seafood

seared salmon, dijon-lemon beurre blanc

jasmine rice, roasted asparagus & baby squash

\$112.00 / \$129.00 / \$152.00

crispy maryland rockfish, brown butter cream

sesame rice cake, julienne vegetable saute

\$117.00 / \$134.00 / \$157.00

broiled chilean sea bass, fresh lemon emulsion

roasted carrot risotto, grilled fennel-onion salad

\$110.00 / \$127.00 / \$150.00

seared maryland crab cakes, old bay remoulade

organic spinach-potato puree, roasted baby carrots

\$127.00 / \$144.00 / \$167.00



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Meat

grilled filet mignon, cabernet-mushroom demi
loaded potato mash, roasted asparagus & baby carrots
\$121.00 / \$138.00 / \$161.00

roasted colorado lamb chops, mint au jus
fingerling potatoes, haricot verts & cherry-onion jam
\$125.00 / \$142.00 / \$184.00

seared beef medallions, thyme butter
garlic mashed potatoes, baby squash & roasted pear onion
\$120.00 / \$137.00 / \$160.00

Vegetarian

tempura style tofu, hoisin ginger glaze, crisp vegetable stir-fry, &
jasmine-bamboo rice blend
\$107.00 / \$124.00 / \$147.00

roasted tomato vegetable tart with peppers, chickpeas, marinated
artichokes, & imported fontina cheese in a seasoned crust
\$107.00 / \$124.00 / \$147.00

Duet

a combination of two fresh chef crafted items below, paired with
chef's choice of accompaniments, and the perfect sauces to
compliment:

grilled petit filet mignon
roasted chicken breast
shrimp or scallop scampi
\$135.00 / \$152.00 / \$175.00

seared salmon
seared chilean sea bass
maryland crab cake



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*Plated Desserts**

caramelized pear cake, white chocolate, pear chutney
individual rum cake, mojito mousse, caramel sauce
fresh berry cheesecake, fresh whipped cream, raspberry coulis
chocolate royal timbale
individual apple tarts with crème anglaise

*an additional \$6 per person will be added to the opal & pearl package price

*Displayed Desserts**

assortment of fine miniature french pastries including mini chocolate tea cup filled with chocolate mousse, fresh fruit tarts, tiramisu, passion fruit & coconut teardrops

white and dark chocolate covered strawberries

swiss milk chocolate truffle 'lollipops' filled with coconut ganache rolled in toasted coconut; dark chocolate filled with dark brut ganache with edible gold streaks; and white chocolate filled with creamy key lime ganache rolled in lime zest and lime zest and lime powder

chocolate fountain station featuring melted imported swiss chocolate with dipping items to include strawberries, marshmallows, rice krispies squares, cakes, and cookies

pastel petite four display including pistachio with marzipan, lemon with lemon truffle ganache, mocha with chocolate dipped espresso bean, and raspberry with raspberry truffle ganache

*an additional \$12 per person will be added to the opal & pearl package price, or an additional \$6 per person added to the diamond package price to substitute for plated dessert



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Beverages

Premium Bar

gordon's gin, cruzan aged, jose cuervo gold, gordon's vodka, jim beam white label, grant's family reserve, & canadian club; stone cellars by beringer pinot grigio, chardonnay, merlot & cabernet sauvignon; domestic & imported beers; assorted soft drinks, juices, & bottled vasa water

*Top Shelf Bar**

beefeater, bacardi superior, dewar's white label, canadian club, jack daniels, smirnoff, & jose cuervo gold; beaulieu vineyards century cellars chardonnay, pinot grigio, merlot & cabernet sauvignon; domestic & imported beer; assorted soft drinks, juices & bottled vasa water

*add an additional \$6.00 per person to package price for opal/pearl packages

*Vodka Lovers Station**

made to order martinis, vodka on the rocks or vodka straight up featuring upscale vodkas accented with hand carved ice sculptures guests can garnish their own drinks with a variety of beautifully displayed santa barbara olives, cocktail onions, lemon twists, & berries

*add an additional \$6.50 (estimate) per person to package price, & \$450.00 (estimate) for ice sculpture



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Enhancements

Menu Upgrades

a la carte meal service with custom designed menu cards
+\$5.00 per person

carving stations served with silver dollar rolls:

porcini crusted tenderloin with tomato jam

beef strip loin with creamed horseradish

bourbon glazed ham with gourmet mustards

smoked turkey breast with cranberry sauce

+\$12.00 - \$22.00 per person per carving station

sushi & sashimi made to order

a sushi chef preparing sushi and sashimi pieces to include: tuna, flounder, yellowtail, octopus, salmon, & california roll; served with pickled ginger, wasabi horseradish, & soy sauce

+\$25.00 per person

Décor Upgrades

chair covers with sash
starting at \$10.00 per chair

specialty linens
starting at \$30.00 per table

chivari chairs
starting at \$10.00 per chair

specialty napkins
starting at \$2.00 per napkin

unique ice sculptures
priced per selection

charger base plates
starting at \$6.00 per charger



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Preferred Vendors List

Photography

bella pictures	800 556 7590
paul fleming photography	301 990 9294
victor stekoll photographers	301 424 5795
the photographers gallery	202 362 8111

Videography

online suburban video, inc	301 315 6305
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Florist

edge floral event designers	301 340 0031
plants, etc.	301 469 5937
fiore floral	301 738 2336

Limousine

capital city limo	301 424 5466
limo scene	301 585 5466

Invitations & Favors

sincerely yours	301 340 1989
noteworthy papers	301 670 0032



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Preferred Vendors List

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Cakes

custom cake design

301 216 1100

Balloons & Baskets

exquisite ballroom

301 990 3626

Disk Jockeys & Bands

washington talent agency

301 762 1800

bialek's music

301 340 6206

nyx entertainment

800 969 9474

music & more productions

240 268 0558

ultrasound deejays, inc.

301 217 9595

soundstations entertainment services

301 696 2257

maryland entertainment

301 598 2600

Full Service Salons

cahra salon

301 921 6655

salon art f/x

301 330 9696

feja's hair design & wellness spa

301 330 1104



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“270 Breakfast” Buffet

assorted juices
muffins, bagels, croissants, & danish
sliced seasonal fresh fruit & berries
yogurt & granola
cold cereals with skim, 2%, & whole milk
scrambled eggs
breakfast potatoes with onions
crisp bacon & sausage links
coffee & tea
assorted soft drinks & bottled water
\$27.00 per person

“Rio Center” Breakfast Buffet

assorted juices
muffins, bagels, croissants, & danish
sliced seasonal fresh fruit & berries
omelet station – prepared to order*
waffle station- prepared to order*
scrambled eggs
breakfast potatoes with onions
crisp bacon & sausage links
coffee & tea
assorted soft drinks & bottled water
\$44.00 per person
*\$125.00 attendant fee per station



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Considerations for your Package Design



as the host, you may pre-select a maximum of three entrees for your guests to choose from. the prevailing (highest) priced entrée will be applied to all entrees offered. we will need a count for each entrée at the time the guarantee number of attendance is due (five business days prior to the event). place cards are necessary to denote the selection each guest has made.

we are happy to host your wedding ceremony with us. the site and space will be determined based on the number of guests and the availability of space. the room set up fee is \$1,500.00. additional costs may be incurred, depending on the complexity of the set up.

a wedding cake is included in your package. you are welcome to purchase your cake from a different bakery, in which case, a cake cutting fee of \$3.50 per guest will apply.

Financial Overview

a customary 22% taxable service charge and sales tax will be added to prices.

a non-refundable deposit of 20% of the estimated event total and a signed contract is required to secure your space on a definite basis. final payment is due no later than five days prior to your event.

