

Bethesda North Marriott Wedding Packages



WEDDING CEREMONY
CLASSICAL PACKAGE
ROYAL PACKAGE
DETAILS & ENHANCEMENTS
CHILDREN & VENDORS
BREAKFAST OPTIONS
HOTEL & NEIGHBORHOOD INFO
TERMS & CONDITIONS

BETHESDA NORTH MARRIOTT®

5701 MARINELLI RD., NORTH BETHESDA, MD 20852

T 301.822.9200

Marriott.com/WASBN



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, BETHESDA NORTH
MARRIOTT IS A SPECTACULAR VENUE AND THE PERFECT BACKDROP
FOR YOUR "I DOs."



YOUR CLASSICAL EVENING WEDDING
\$199.00 PER PERSON *INCLUSIVE OF SERVICE CHARGE AND TAX*

TASTING FOR UP TO SIX (6) PEOPLE

COCKTAIL RECEPTION WITH CHOICE OF FIVE (5) BUTLER PASSED HORS D'OEUVRES (BUTLER PASSING ATTENDANTS INCLUDED)

FIVE (5) HOURS OF TOP-SHELF BAR SERVICE (1 BARTENDER PER 75 GUESTS)

CHAMPAGNE TOAST

THREE (3) COURSE PLATED DINNER, CHOICE OF ONE (1) SALAD, *GUEST CHOICE OF CHICKEN, BEEF, FISH OR VEGETARIAN ENTRÉE AND ONE (1) DESSERT

STANDARD WEDDING CAKE (CAKE CUTTING SERVICE INCLUDED) OR CUPCAKE TOWER EXCLUSIVELY FROM CUSTOM CAKE DESIGN

WOODEN CHIAVARI CHAIRS PROVIDED BY SELECT EVENT GROUP

HOTEL INVENTORY OF FLOOR LENGTH TABLE CLOTHS, LINEN NAPKINS AND VOTIVE CANDLES TO COMPLIMENT YOUR CENTERPIECES

DANCE FLOOR

BRIDAL PARTY HOLDING ROOM TO INCLUDE THE ACCOMPANIMENTS OF THE COCKTAIL RECEPTION

ONE (1) COMPLIMENTARY SUITE FOR THE NIGHT BEFORE THE WEDDING (BASED ON AVAILABILITY)

ONE (1) COMPLIMENTARY SUITE FOR THE NIGHT OF THE WEDDING WITH TURN DOWN SERVICE, CHAMPAGNE AND BREAKFAST FOR TWO (BASED ON AVAILABILITY)

DISCOUNTED SLEEPING ROOM RATES FOR YOUR GUESTS

STANDARD ELECTRICAL SUPPLY AND INTERNET CONNECTION FOR YOUR ENTERTAINMENT

MARRIOTT REWARDS POINTS (50,000 POINT MAXIMUM)

PARKING FOR LOCAL GUESTS. HOTEL GUESTS WILL BE CHARGED FOR OVERNIGHT PARKING AS APPLICABLE.

*EXACT QUANTITIES OF EACH ENTRÉE MUST BE SUBMITTED WITH FINAL GUARANTEE

CLASSICAL PACKAGE OPTIONS

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT FIVE

HOT HORS D'OEUVRES:

- FRENCH ONION MINI BOULE
- SPINACH & FETA SPANAKOPITA
- RASPBERRY ALMOND BRIE PHYLLO
- SHRIMP PANANG SPRING ROLL
- CHICKEN MARSALA COTTAGE PIE
- PASTRAMI & GRAIN MUSTARD SPRING ROLL
- RISOTTO & SUN DRIED TOMATO CROQUETTE
- MINI MARYLAND STYLE CRAB CAKE, REMOULADE

COLD HORS D'OEUVRES:

- GOAT CHEESE PEPPADEW, PISTACHIO, HONEY
- ROASTED VEGETABLE, CREAM CHEESE, QUINOA TART
- CURRY CHICKEN, PHYLLO CUP, MANGO CHUTNEY
- SPICED SHRIMP, AVOCADO, TORTILLA CUP
- DEVEILED EGG MOUSSE, HICKORY SMOKED BACON, GREEN ONION
- PEPPERED BEEF TENDERLOIN CROSTINI, BLUE CHEESE, ONION JAM
- TUNA POKE, WASABI CRÈME, WONTON CRISP

BEVERAGE SERVICE FOR CLASSICAL PACKAGE

COCKTAILS | SMIRNOFF VODKA, CRUZAN AGED LIGHT RUM, BEEFEATER GIN, JIM BEAM WHITE LABEL BOURBON, DEWAR'S WHITE LABEL BLENDED SCOTCH WHISKEY, JOSE CUERVO ESPECIAL GOLD TEQUILA, CANADIAN CLUB WHISKEY, KORBEL BRANDY

IMPORTED BOTTLED BEER | CORONA EXTRA, HEINEKEN, STELLA ARTOIS

DOMESTIC BOTTLED BEER | BUDWEISER, MILLER LITE

CRAFT & REGIONAL BEER | BLUE MOON BELGIUM WHITE, HEAVY SEAS LOOSE CANNON IPA, FLYING DOG THE TRUTH IPA

HARD SELTZER | TRULY HARD SELTZER

WINE | MAGNOLIA GROVE OR MARRIOTT SELECT BRANDS OF CABERNET SAUVIGNON, CHARDONNAY AND ROSE

ASSORTED PEPSI BRAND SOFT DRINKS AND APPROPRIATE MIXERS

❖ *ONE BARTENDER PER 75 GUESTS IS PROVIDED*

CLASSICAL EVENING PACKAGE OPTIONS

DINNER SERVICE

SALADS — PLEASE SELECT ONE

HEIRLOOM TOMATO SALAD | RICOTTA SALATA, OLIVES, LEMON THYME DRESSING

POACHED PEAR SALAD | DRIED CHERRIES, NUT GRANOLA, GORGONZOLA, MAPLE DRESSING

HEIRLOOM CARROT SALAD | PICKLED ONIONS, GOAT CHEESE, CHAMPAGNE DRESSING

SPINACH & FRISSE SALAD | ROASTED MUSHROOMS, RED PEPPERS, PINE NUTS, SHERRY DRESSING

ENTRÉE - *GUEST CHOICE OF

GRILLED BREAST OF CHICKEN | ROSEMARY ROASTED FINGERLING POTATOES, APRICOT CHUTNEY

CORIANDER CRUSTED SALMON | PEARL COUSCOUS, MANGO SALSA

CHAR GRILLED BISTRO STEAK | HERBED PETITE POTATOES, CILANTRO CHUTNEY

ROASTED VEGETABLE STRUDEL | ROASTED VEGETABLES, PHYLLO, BALSAMIC REDUCTION

**EXACT QUANTITIES OF EACH ENTRÉE MUST BE SUBMITTED WITH FINAL GUARANTEE*

(OUR CHEF WILL PAIR WITH FRESHEST SEASONAL ACCOMPANIMENTS AVAILABLE)

CLASSICAL EVENING PACKAGE OPTIONS

DESSERTS — PLEASE SELECT ONE

STRAWBERRY SHORTCAKE | POUND CAKE, FRESH STRAWBERRIES, WHIPPED CREAM

WHITE CHOCOLATE RASPBERRY CHEESECAKE | CHOCOLATE CRUST

RED VELVET BUNDT CAKE | CREAM CHEESE ICING, CHOCOLATE CURLS

CHOCOLATE MARQUIS | DARK CHOCOLATE MOUSSE, CHOCOLATE SPONGE CAKE





YOUR ROYAL EVENING WEDDING

TASTING FOR UP TO SIX (6) PEOPLE

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FIVE (5) HOURS OF TOP-SHELF BAR SERVICE (1 BARTENDER PER 75 GUESTS)

CHAMPAGNE TOAST

WINE SERVICE WITH DINNER

THREE (3) COURSE PLATED DINNER, CHOICE OF ONE (1) SALAD, DUET ENTRÉE AND ONE (1) DESSERT

STANDARD WEDDING CAKE (CAKE CUTTING SERVICE INCLUDED) OR CUPCAKE TOWER
EXCLUSIVELY FROM CUSTOM CAKE DESIGN

WOODEN CHIAVARI CHAIRS, SPECIALTY TABLE CLOTHS AND COTTON NAPKINS PROVIDED BY SELECT EVENT GROUP

VOTIVE CANDLES TO COMPLIMENT YOUR CENTERPIECES

DANCE FLOOR

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- PEPPERED BEEF TENDERLOIN CROSTINI, BLUE CHEESE, ONION JAM
- TUNA POKE, WASABI CRÈME, WONTON CRISP

BEVERAGE SERVICE FOR ROYAL PACKAGE

COCKTAILS | GREY GOOSE VODKA, BACARDI SUPERIOR RUM, CAPTAIN MORGAN ORIGINAL SPICED RUM, BOMBAY SAPPHIRE GIN, JOHNNIE WALKER BLACK LABEL SCOTCH, KNOB CREEK BOURBON, CROWN ROYAL WHISKEY, JACK DANIEL'S TENNESSEE WHISKEY, PATRON SILVER TEQUILA, HENNESSY PRIVILEGE VSOP COGNAC, HIRAM WALKER TRIPLE SEC, MARTINI & ROSSI EXTRA DRY VERMOUTH, MARTINI & ROSSI VERMOUTH

IMPORTED BOTTLED BEER | CORONA EXTRA, HEINEKEN, STELLA ARTOIS

DOMESTIC BOTTLED BEER | BUDWEISER, MILLER LITE

CRAFT & REGIONAL BEER | BLUE MOON BELGIUM WHITE, HEAVY SEAS LOOSE CANNON IPA, FLYING DOG THE TRUTH IPA

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ROYAL PACKAGE OPTIONS

DINNER SERVICE

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POACHED PEAR SALAD | DRIED CHERRIES, NUT GRANOLA, GORGONZOLA, MAPLE DRESSING

HEIRLOOM CARROT SALAD | PICKLED ONIONS, GOAT CHEESE, CHAMPAGNE DRESSING

SPINACH & FRISSE SALAD | ROASTED MUSHROOMS, RED PEPPERS, PINE NUTS, SHERRY DRESSING

DUET ENTRÉE - *GUEST CHOICE OF

BREAST OF CHICKEN AND SEARED SALMON | GRUYERE POTATO CAKE, TOMATO & ONION CHUTNEY

PETITE FILET MIGNON AND JUMBO LUMP MARYLAND STYLE CRAB CAKE | BARLEY RISOTTO, SHALLOT & PORT WINE SAUCE

CURRIED CAULIFLOWER STEAK | HEIRLOOM CARROTS, HARICOT VERTS

**EXACT QUANTITIES OF EACH ENTRÉE MUST BE SUBMITTED WITH FINAL GUARANTEE*

(OUR CHEF WILL PAIR WITH FRESHEST SEASONAL ACCOMPANIMENTS AVAILABLE)

ROYAL PACKAGE OPTIONS

DESSERTS — PLEASE SELECT ONE

RASPBERRY MANGO ROYAL | ALTERNATING RASPBERRY & MANGO MOUSSE

CHOCOLATE ROYAL | DARK RUM, FEULLITINE CHOCOLATE MOUSSE

VANILLA BOURBON MOUSSE | SPONGE CAKE CHOCOLATE GANACHE

HAZELNUT PRALINE MOUSSE | TOASTED HAZELNUTS





YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

ENHANCEMENTS

FOOD & BEVERAGE

LUXURY BAR

WINE SERVICE

ADDITIONAL BUTLER PASSED HORS D'OEUVRES

DISPLAY | ARTISAN CHEESE, FRESH MARKET VEGETABLES, MEZZA PLATTER

DUET ENTRÉE

SAUCED & GARNISHED PLATE FOR WEDDING CAKE SERVICE

LATE NIGHT SNACKS

MINI SLIDERS

MINI CONEYS

CHICKEN FINGERS

FRIES AND TATER TOTS

MISCELLANEOUS

GIFT BAG DELIVERY

COAT CHECK ATTENDANT

ADDITIONAL BAR SET UP WITH BARTENDER

ALL PACKAGE PRICING IS INCLUSIVE OF 25% SERVICE CHARGE AND APPLICABLE TAXES.

ENHANCEMENTS

DÉCOR ~ PROVIDED BY SELECT EVENT GROUP

UPGRADED TABLE CLOTH

COTTON DINNER NAPKIN

CHARGER/BASEPLATE

VOTIVE

*DELIVERY FEE MAY APPLY

SPEAK WITH YOUR EVENT MANAGER FOR MORE DETAILS

GIFT BAGS

PER BAG

**MUST BE DELIVERED TO HOTEL ROOMS*

AUDIO VISUAL (INCLUSIVE OF SERVICE CHARGE AND TAX)

LCD PROJECTOR & SCREEN

PIPE AND DRAPE

LED UP-LIGHTS

ADDITIONAL HOUR

50 AMP POWER DROP

CUSTOM GOBO

ROOM RENTAL OR SET UP

ALL PACKAGE PRICING IS INCLUSIVE OF 25% SERVICE CHARGE AND APPLICABLE TAXES.

CHILDREN & VENDOR MEAL PRICING

ADDITIONAL PRICING

CHILDREN 0-3 YEARS OF AGE | NO CHARGE UNLESS SERVICE IS REQUESTED

CHILDREN 4-12 YEARS OF AGE

STARTER

FRUIT CUP

ENTRÉES - PLEASE SELECT ONE

HAMBURGER/CHEESEBURGER WITH FRENCH FRIES

HOT DOG WITH TATER TOTS

CHICKEN FINGERS WITH FRENCH FRIES

DESSERTS — PLEASE SELECT ONE

CHOCOLATE CAKE

SCOOP OF ICE CREAM WITH CHOCOLATE SYRUP

YOUNG ADULTS | 13-20 YEARS OF AGE

CLASSICAL PACKAGE

ROYAL PACKAGE

VENDOR MEALS

CHEF'S CHOICE OF :

PLATED WEDDING MEAL

OR

CHEF'S SELECTION OF DELI MEATS

CHEF'S SELECTION OF CHEESES

ASSORTED BREADS AND ROLLS

CONDIMENTS — MUSTARD, MAYO, HORSERADISH, LETTUCE, TOMATO, PICKLES

POTATO CHIPS

GARDEN SALAD WITH ASSORTED DRESSINGS

ASSORTED COOKIES & BROWNIES

COFFEE, TEA, SOFT DRINKS

ALL PACKAGE PRICING IS INCLUSIVE OF 25% SERVICE CHARGE AND APPLICABLE TAXES.

FOND FAREWELL BREAKFAST

CONTINENTAL BREAKFAST

DISPLAY OF FRESH FRUIT AND SEASONAL BERRIES

YOGURT

FRESHLY BAKED PASTRIES AND BREAKFAST BREADS

BAGELS AND CREAM CHEESE

HAM AND CHEESE CROISSANT

CHILLED FRUIT JUICES: APPLE, ORANGE, PINEAPPLE AND CRANBERRY

COFFEE, DECAFFEINATED COFFEE AND HOT TEA SERVICE

BREAKFAST BUFFET

SLICED SEASONAL FRUIT

ASSORTED BREAKFAST BREADS

BAGELS AND CREAM CHEESE

ASSORTED COLD CEREALS WITH MILK, BANANAS AND SEASONAL BERRIES

FLAVORED YOGURT WITH GRANOLA

SCRAMBLED EGG WITH CHIVES

CHILLED FRUIT JUICES

COFFEE, DECAFFEINATED COFFEE AND HOT TEA SERVICE

STARCHES — PLEASE SELECT ONE

ROASTED YUKON GOLD POTATOES

SPICY RED BLISS POTATO WEDGES

SLICED FINGERLING POTATOES WITH CARAMELIZED ONIONS AND PEPPERS

BREAKFAST MEAT — PLEASE SELECT TWO

HICKORY BACON

GRILLED HAM STEAKS

CHICKEN APPLE SAUSAGE

TURKEY BACON

PORK SAUSAGE LINKS

ALL PACKAGE PRICING IS INCLUSIVE OF 25% SERVICE CHARGE AND APPLICABLE TAXES.

NEIGHBORHOOD INFORMATION

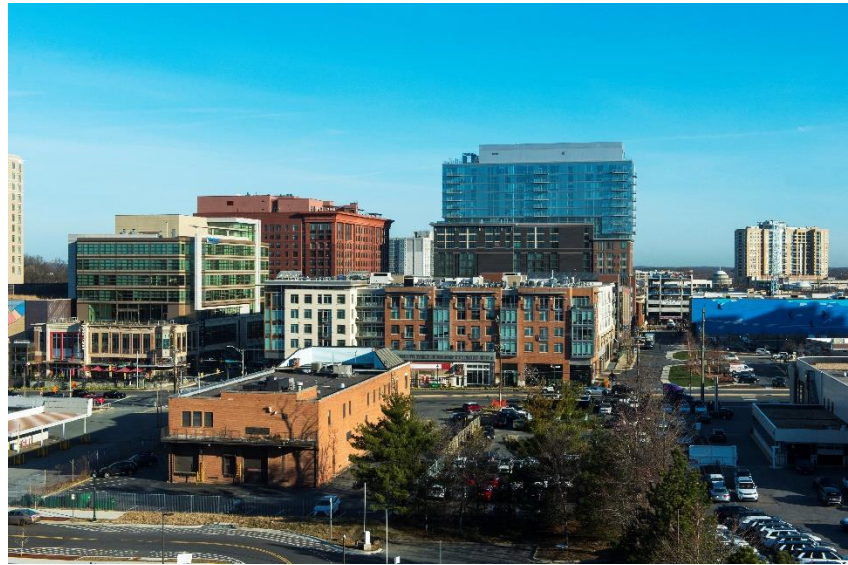
WITHIN WALKING DISTANCE OF:

BETHESDA NORTH MARKET

- SEASONS 52
- WHOLE FOODS MARKET

PIKE AND ROSE

- &PIZZA
- BIBIBOP ASIAN GRILL
- BAKED BEAR ICE CREAM SANDWICHES
- CHIPOTLE
- CITY PERCH
- DEL FRISCO'S GRILLE
- JINYA RAMEN BAR
- KUNG FU TEA
- KUSSHI SUSHI BAR
- NANDO'S PERI PERI
- NADA
- OWEN'S ORDINARY
- PIKE CENTRAL FARM MARKET
- PIN STRIPES BOWLING & BISTRO
- ROTI MEDITERRANEAN GRILL
- STARBUCKS
- STELLA BARRA PIZZERIA
- SUMMER HOUSE
- TUTTI FRUTTI
- IPIC THEATERS



SHORT METRO RIDE:

- DOWNTOWN BETHESDA
- 200 RESTAURANTS
- SHOPPING
- THEATER

WASHINGTON, DC (20MIN)

- MONUMENTS
- MUSEUMS
- SHOPPING
- THEATER
- NATIONAL ZOO

TRANSPORTATION

BWI AIRPORT (34 MILES)
DULLES AIRPORT (25 MILES)
REAGAN NATIONAL AIRPORT (22 MILES)
ADJACENT TO THE WHITE FLINT
RED LINE METRO STOP