

weddings

simple made perfect

ceremony

/noun/

Plural noun: ceremonies

1. The ritual observances and procedures performed at grand and formal occasions

ceremony package to include | custom pricing

- *1 Hour of VIP Ceremony Space*
- *Banquet Chairs, Tables, and White Floor Length Table Linens*
- *Certified Marriott Wedding Planner to Assist with Details at the Hotel*
- *45 Minutes of Rehearsal Space Prior to Wedding Day (Pre-booked with Sales Manager Three Weeks Prior to Wedding Date)*

All prices are subject to service charge and applicable sales tax

the Premier

\$55 | priced per person

package to include

- *Marriott Bonvoy Rewarding Event Points*
- *Complimentary Parking for All Guests*
- *Certified Marriott Wedding Planner to Assist with Details at the Hotel*
- *Complimentary Tasting for the Bride and Groom*
- *Space for Bridal or Engagement Photos Prior to Wedding (Pre-booked with Sales Manager)*
- *Complimentary Wedding Planning Check List and Hotel Preferred Vendor List*
- *Complimentary King Suite for the Bride and Groom on Wedding Night*
- *Amenity for the Bride and Groom Delivered on Wedding Night*
- *Breakfast for the Bride and Groom the Following Morning in Hotel*

pre-reception

- *One-Hour Pre- Reception Space | To Include Two Hors d' oeuvres. Display of Imported and Domestic Cheeses Garnished with Fresh Fruit, Gourmet Crackers and Vegetable Crudit . Accented with Lemonade Display.*
- *Special Pre-Reception Service for Bridal Party during Photographs. (Non-Alcoholic Beverages)*

dinner

- *Four Hour Dinner and Dancing Space | To Include the Option of Buffet or Plated Dinner Service*
- *Buffet to Include One Salad, Two Entr es with Choice of a Carving or Pasta Station with Culinary Attendant, Two Sides, Warm Artisan Rolls, Iced Tea and Coffee*
- *Plates to Include One Salad, Choice of Two Separate Entr es, Two Sides, Warm Artisan Rolls, Iced Tea and Coffee*
- *Sparkling Cider Toast*
- *Wedding Cake Cutting & Service*
- *Custom Sized Dance Floor, Banquet Chairs, Tables, White or Black Napkins and White Floor Length Table Linens*

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the Grand

\$75 | priced per person

package to include

- *Marriott Bonvoy Rewarding Event Points*
- *Complimentary Parking for All Guests*
- *Certified Marriott Wedding Planner to Assist with Details at the Hotel*
- *Complimentary Tasting for the Bride and Groom*
- *Space for Bridal or Engagement Photos Prior to Wedding (Pre-booked with Sales Manager)*
- *Complimentary Wedding Planning Check List and Hotel Preferred Vendor List*
- *Complimentary King Suite for the Bride and Groom with Amenity Delivered on Wedding Night*
- *Breakfast for the Bride and Groom the Following Morning in Hotel*

pre-reception

- *One-Hour Pre- Reception Space | To Include Three Hors d' oeuvres, Display of Imported and Domestic Cheeses Garnished with Fresh Fruit, Gourmet Crackers and Vegetable Crudité. Accented with Lemonade Display.*
- *Special Pre-Reception Service for Bridal Party during Photographs. (Non-Alcoholic Beverages)*

dinner

- *Four Hour Dinner and Dancing Space | To Include the Option of Buffet or Plated Dinner Service*
- *Buffet to Include One Salad, Two Entrées with Choice of a Carving or Pasta Station with Culinary Attendant, Two Sides, Warm Artisan Rolls, Iced Tea and Coffee*
- *Plates to Include One Salad, Choice of Two Separate Entrées, Two Sides, Warm Artisan Rolls, Iced Tea and Coffee*
- *Three Hour Open Beer & Wine Bar | To include Domestic and Imported Beers, House Wines, Assorted Juices and Sodas*
- *One Complimentary Bartender*
- *Champagne and Sparkling Cider Toast*
- *Wedding Cake Cutting & Service*
- *Custom Sized Dance Floor, Banquet Chairs, Tables, White or Black Napkins and White Floor Length Table Linens*

the Royal

\$85 | priced per person

package to include

- *Marriott Bonvoy Rewarding Event Points*
- *Complimentary Parking for All Guests*
- *Certified Marriott Wedding Planner*
- *Complimentary Tasting for the Bride and Groom*
- *Space for Bridal or Engagement Photos Prior to Wedding (Pre-booked with Sales Manager)*
- *Complimentary Wedding Planning Check List and Hotel Preferred Vendor List*
- *Complimentary King Suite for the Bride and Groom with Amenity Delivered on Wedding Night*
- *Breakfast for the Bride and Groom the Following Morning in Hotel*

pre-reception

- *One-Hour Pre- Reception Space | To Include Three Hors d' oeuvres, Display of Imported and Domestic Cheeses Garnished with Fresh Fruit, Gourmet Crackers and Vegetable Crudité. Accented with Lemonade Display.*
- *Special Pre-Reception Service for Bridal Party during Photographs. (Non-Alcoholic Beverages)*

dinner

- *Four Hour Dinner and Dancing Space | To Include the Option of Buffet or Plated Dinner Service*
- *Buffet to Include One Salad, Two Entrées with Choice of a Carving or Pasta Station with Culinary Attendant, Two Sides, Warm Artisan Rolls, Iced Tea and Coffee*
- *Plates to Include One Salad, Choice of Two Separate Entrées, Two Sides, Warm Artisan Rolls, Iced Tea and Coffee*
- *Four Hour Open Beer & Wine Bar | To include Domestic and Imported Beers, House Wines, Assorted Juices and Sodas*
- *One Complimentary Bartender*
- *Champagne and Sparkling Cider Toast*
- *Wedding Cake Cutting & Service Accompanied with Assorted Dessert Platters*
- *Custom Sized Dance Floor, Banquet Chairs, Tables, White or Black Napkins and White Floor Length Table Linens*

All prices are subject to service charge and applicable sales tax

pre-reception hors d'oeuvres

Imported and Domestic Cheese Display
Garnished with an Assortment of Fresh
Fruit and Gourmet Crackers

Vegetable Crudit  Display to include an
Assortment of Fresh Garden Vegetables
served with Creamy Ranch Dip

Lemonade Display

hot |

Chesapeake Crab Cake Dip with Toasted Pita Triangles

Asparagus en Croute

Chesapeake Bay Mini Crab Cakes with Remoulade Sauce

Scallops wrapped in Bacon

Spinach and Feta Stuffed Mushrooms

Mini Cheese Quesadillas

Swedish Meatballs

Sweet & Sour Chili Chicken Skewers

cold |

Beef Tenderloin on a Crostini with Peppercorn Demi

Iced Jumbo Shrimp with Horseradish Cocktail Sauce

Fresh Mozzarella, Roma Tomatoes & Basil with a Balsamic Glace

Curry Chicken Salad Topped with Mango Salsa

items may be butler passed

dinner

choice of salad

classic caesar |

Romaine Lettuce, Sourdough Croutons and Freshly Shredded Parmesan Cheese, with Creamy Caesar Dressing

garden salad |

Mixed Greens and Seasonal Tomatoes, Croutons, Carrots, Cucumbers and Homemade Dressing

spinach salad |

Fresh Strawberries, Goat Cheese, Toasted Walnuts and Balsamic Vinaigrette

greek salad |

Crumbled Feta Cheese, Cherry Tomatoes, Kalamata Olives and Red Onion over a Bed of Fresh Greens

dressings |

Balsamic Vinaigrette

Italian

French

Ranch

Red Wine Vinaigrette

dinner

(continued)

entrees

chicken

- *Sautéed Chicken Accompanied by a Wild Mushroom and Marsala Wine Demi-Glace*
- *Breast of Chicken Sautéed in a Creamy Chardonnay Wine Sauce*
- *Perfectly Baked Tuscan Chicken Dressed with Prosciutto Ham, Mozzarella and Tomato Cream Sauce*
- *Chicken Piccata Simmered in a White Wine and Lemon Caper Sauce*

seafood

- *Broiled Chesapeake Bay Crab Cake Adorned with a Cajun Remoulade*
- *Pan-Seared Salmon Smothered in a Caper Beurre Blanc*
- *Freshly Baked Tilapia Topped with Sherry Cream Sauce*
- *Crab Stuffed Flounder Served with a Lobster Béarnaise*

beef

- *Grilled Sliced Flank Steak Basted with Lemon, Garlic and Basil*
- *Classic Angus Filet of Beef with Fresh Truffle Reduction*
- *Asian Beef and Broccoli with Sesame Sauce*
- *Slices of Beef with Cabernet Shallot Demi-Glace*

vegetarian

- *Grilled Portobello Mushroom Cap Stuffed with a Creamy Herb and Garlic Sauce, Grape Tomatoes, and Cheese*
- *Tortellini filled with Ricotta Cheese topped with Pesto Cream and Tomatoes*
- *Eggplant Parmesan*

dinner

(continued)

carving and pasta stations |

choice of one carving or pasta station (culinary attendant included)

carving

Slow Roasted Top Round of Beef served with Au Jus and Horseradish

Baked Virginia Ham Accompanied by Assorted Mustards

Roasted Turkey with Cranberry Sauce

Herb crusted pork loin with pecan maple glaze

pasta

choose 2 pastas

Cheese Tortellini

Penne Pasta

Linguini

Farfalle

choose 2 sauces

Alfredo

Marinara

Garlic and Herb Infused Oil

Pesto Cream and Tomato Vodka

pasta station to include

Pepper flakes, parmesan cheese, and seasonal vegetables

children's meal | \$20 per person (ages 3 to 12)

vendor's meal | \$20 per person

All prices are subject to service charge and applicable sales tax

libations

gold standards

domestic beers

budweiser, bud light, michelob ultra, miller lite,
coors light

imported beers

amstel light, corona extra, corona light,
heineken, heineken premium light, guinness
draught, stella artois lager

wines

wine list available upon request
additional craft beers available upon request

well brand

smirnoff vodka, cruzan aged light rum,
beefeater gin, dewar's white label scotch, jim
bean white label bourbon, canadian club, jose
cuervo tradicional silver tequila, korbel brandy

call brand

absolut vodka, bacardi superior light rum,
captain morgan original spiced rum, tanqueray
gin, johnnie walker red label scotch, jack
daniels, seagram's VO vodka, 1800 silver
tequila, courvoisier vs

premium brand

grey goose vodka, bacardi superior light rum,
mt. gay eclipse gold rum, bombay sapphire gin,
johnnie walker black label scotch, knob creek,
jack daniels, crown royal, patron silver tequila,
hennessy privilege vsop

libations

(continued)

bar information

host beer & wine bar | \$20 per person in addition to Premier Package Price
three-hour service to include imported and domestic beer, house wine, assorted soft drinks and bottled water

host liquor bar | in addition to wedding package selection
three hours

well brand cocktails | \$15 per person

call brand cocktails | \$18 per person

premium brand cocktails | \$22 per person

four hours

well brand cocktails | \$20 per person

call brand cocktails | \$23 per person

premium brand cocktails | \$27 per person

cash bar

well brand cocktails | \$7

call brand cocktails | \$8

premium brand cocktails | \$9

imported/ craft beers | \$5

domestic beers | \$4.5

house wine | \$6

assorted soft drinks | \$3

bottled water | \$3

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libations

(continued)

bar information

bartender fee | \$100 for up to 4 hours (if not included in package)
\$25 each additional hour

one bartender required per 100 guests for cash bar

one bartender required per 75 guests for host bar

specialty

champagne punch | \$50 per Gallon

fruit punch | \$30 per Gallon

sparkling cider | \$24 per bottle

champagne | \$26 per bottle

house wine | \$24 per bottle

additional information

cash bar prices are inclusive of service charge and taxes

prices are subject to change

we are prohibited from allowing guests to bring alcohol into the facility

host bar sales are subject to service charge and taxes

please see your sales representative for additional beverage pricing

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brunch

wedding bliss buffet package | \$42 per person

International cheese board with crackers and fresh fruit display
Mixed green garden salad with an assortment of dressings
Bow tie pasta salad with fresh buffalo mozzarella and roasted tomatoes
Assorted muffins, biscuits, and croissants with butter, jams, and preserves
Breakfast sausage or apple wood smoked bacon
Country home fried potatoes
French toast
Roasted carved turkey with sage dressing
Grilled Salmon (Chef's Choice of Sauce)
Chef's Selection of Mixed Vegetables

omelet station | culinary attendant included

Toppings to include ham, red and green peppers, onions, mushrooms, and cheddar cheese

additional add on

Shrimp Cocktail | \$4 per person

Beverages in package to Include Fresh Orange Juice, Apple Juice, Cranberry Juice, Regular & Decaffeinated Coffee, a Selection of Hot Herbal Teas, and Iced Tea

package inclusions

- *Marriott Bonvoy Rewarding Events points*
- *Complimentary parking for all guests*
- *Champagne and Sparkling Cider Toast*
- *Certified Marriott Wedding Planner*
- *Upgraded Guest Room at Discounted Rate and Amenity Delivered for Bride & Groom on Wedding Night*
- *Wedding Cake Cutting & Service*
- *Banquet Chairs, Tables, White or Black Napkins, and White Floor Length Linens*

All prices are subject to service charge and applicable sales tax