



## ***Richmond Marriott West Wedding Package***

***Our professional wedding consultant, trained in first class Marriott service and hospitality, will create a memorable occasion for you and your guests.  
By choosing Marriott, you will receive the following amenities.***

*Complimentary Champagne Toast*

*White Glove Service*

*Complimentary Centerpieces, Hotel Linens and Votive Candles*

*Discounted Audio Visual Packages*

*Special Guestroom rate for Out of Town Guests based upon availability*

*One Complimentary Suite for the Bride & Groom*  
*Date Restrictions May Apply*

*Complimentary Cake Cutting*

*Affordable Room Rental beginning at \$1500.00++ including Dance Floor  
Sunday Setup fees starting at \$600.00++*

*Ceremony Setup included with Reception*  
*\$800.00++ ceremony only*

*The Richmond Marriott West – For the most important day of your life.*



# Wedding Courtesy Room Blocks

Congratulations on your engagement and upcoming wedding! Here at the Richmond Marriott West, we know that this is an exciting and busy time for you coordinating the details of your dream wedding. We welcome the opportunity to assist you as you plan your special day.

We are excited to introduce you to our *Wedding Courtesy Room Blocks*. With *Wedding Courtesy Room Blocks*, the Richmond Marriott West can reserve a block of 10 rooms per night as a courtesy to you for your wedding guests. Your guests will receive a discounted group rate on the Friday, Saturday, and/or Sunday of your wedding weekend. Additional rooms for the event dates may be added if 90% of the initial block has been fully reserved.

## **Benefits of a Wedding Courtesy Block:**

- **Discounted room rate for your guests (based on availability)**
- **Comfortable accommodations in beautifully appointed guestrooms**
- **Complimentary upgrade to a King Suite for the Bride and Groom at the group rate (based on availability)**
- **Complimentary delivery of gift bags to your wedding guests at check-in**
- **Personalized courtesy directions to your wedding ceremony or reception hall**
- **No penalties for rooms that are not used**

It is important to note that *Wedding Courtesy Room Blocks* are based on a rate and space availability and certain restrictions do apply. With a *Wedding Courtesy Block*, any unreserved rooms will be released for general sale three weeks prior to the group arrival date without any contract penalties or fees. Reservations received after the cut-off date will be accepted on a space and rate available basis. We look forward to hosting your wedding guests and exceeding your expectations.



## Wedding Package

### Cocktail Hour

#### Open Bar

(Included in Package Price)

Four hours open bar serving

Ketel One Vodka, Ketel One Citroen, Tanqueray Gin, Bacardi Rum, Makers Mark Bourbon, Korbel Brandy, Johnny Walker Black, Crown Royal, Sauza Hornitos Tequila, Remy Martin V.S.O.P., Hiram Walker Peach Schnapps, E&J Cask & Cream, Kahlua, Di Saronno Amaretto, Imported Beer & Popular Domestic Beer, Wine Selection, Assorted Regular and Diet Soft Drinks and Mineral Water

Bartenders Charged at \$100.00 Each for Four Hours or any Part Thereof

#### Hors d'oeuvres

(Included in Package Price)

Hors d'oeuvres will be elegantly displayed or butler passed in style by white-gloved waiters

Select 5 Hors d'oeuvres from the following options:

Italian Antipasto  
Domestic & International Cheeses  
Fresh Cut and Whole Fruit  
Fresh Vegetables  
Grilled Balsamic Vegetables  
Spanikopita  
Mushroom Vol-au-vent  
Raspberry and Brie in Phyllo  
Vegetable Egg Rolls  
Crab Rangoon

Bruschetta Pomodoro  
Thai Chicken with Lettuce Wraps  
Smoked Salmon Pinwheels  
Coconut Shrimp  
Beef or Chicken Sate  
Chicken and Pineapple Brochette  
Peking Chicken Cigar  
Franks in Puff Pastry  
Empanadas  
Parmesan Artichoke Hearts

Fig and Mascarpone in Phyllo  
Assorted Dim Sum  
Thai Spring Rolls, Orange Ginger Sauce  
Miniature Sausage Rolls  
Scallops Wrapped in Bacon  
Spinach and Goat Cheese Meze  
Belgium endive with Asian Spiced chicken  
Crab Salad canapés  
Genoa Salami, Dijon cream  
Asparagus Wrapped in Prosciutto

Six Pieces per Person



## Plated Dinner Options

Wine Sommelier with Dinner  
Featuring a Selection California Wines  
Complimenting your Entree Choice

### Salad

*Select one of the following:*

Classic Caesar Salad  
Strawberry Field Salad  
Mixed Baby Field Green Salad  
Greek Salad

### Entrees

Chicken Wellington  
Chicken Oscar  
Chicken Piccata  
Chicken Mediterranean  
Chicken Rosemary  
Chicken Saltimbocca

Rack of Lamb  
Veal Chop  
Veal Oscar

Mediterranean Couscous  
Vegetarian Napoleon

Filet Mignon  
Prime Rib of Beef  
Short Ribs  
Medallions of Beef Tenderloin  
NY Strip Sirloin  
Steak Diane  
Steak Oscar  
Steak Au Poivre

Swordfish  
Halibut  
Salmon  
Mahi Mahi  
Sea Bass  
Ahi Tuna  
Crab Cakes  
Sea Scallops

### Duet Entrée Selections

Chicken Piccata and Salmon  
Filet Mignon and Shrimp Scampi  
Filet Mignon and Salmon  
Filet Mignon and Jumbo Crab Cake  
Filet Mignon and Lobster

All dinners include Fresh Vegetable Selection, Starch Selection  
And Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea, Coffee and Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

# Wedding Buffet I

## Salads

Greek salad

Caesar salad

Field greens, assorted dressings

Grilled balsamic vegetable platter

Beefsteak tomato-sweet onion-Maytag bleu cheese platter

## Entrees

Carved prime rib\*

Selection of additional two entrées:

Seared salmon w/whole grain mustard

Parmesan crusted swordfish

Chicken Marsala

Chicken Piccata

Roasted herb encrusted pork loin

Penne Bolognese

## Accompaniments

Fresh vegetable medley

Potatoes au gratin

roasted pepper rice

Warm rolls and butter

Coffee, Tea & Decaffeinated Coffee

\*Chef Fee applies

All prices are per person and subject to Service Charge and Current State Sales Tax

# Wedding Buffet II

## Salads

Beefsteak tomato-sweet onion  
Maytag bleu cheese platter  
Caesar salad  
Field green salad, assorted dressings  
Chilled tortellini salad

## Entrees

Selection of three entrées:

Sliced roast New York strip  
Braised short ribs  
Asian beef stir-fry  
Apple stuffed pork loin  
Chicken Piccata  
Chicken rosemary  
Chicken saltimbocca  
Seared fillet of salmon w/whole grain mustard  
Parmesan crusted swordfish  
Penne Bolognese

## Accompaniments

White cheddar au gratin potatoes  
Wild rice  
Fresh seasonal vegetables

Warm rolls and butter

Coffee, Tea & Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

# Wedding Buffet III

## Salads

Tomato, Red Onion & Mozzarella Platter  
Caesar salad  
Grilled Balsamic Vegetable Platter

## Entrees

Selection of three entrées:

Sliced New York strip Barolo  
Mediterranean chicken  
Chicken Tuscany  
Baked snapper with Sicilian olives, roasted peppers and tomatoes  
Lasagna  
Penne primavera  
Rigatoni with grilled Italian sausage, onions and roasted peppers

## Accompaniments

Rosemary & olive oil roasted potatoes  
Green beans with shallots and roasted peppers

Warm rolls and butter

Coffee, Tea, Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

## Hors d'oeuvre Reception Menu

### Open Bar

Four hours open bar serving  
Premium brand mixed drinks,  
Imported and Popular Domestic Beer,  
Wine Selection,  
Assorted Regular and Diet Soft Drinks and Mineral Water

### Cocktail Hour

Display of Domestic & International Cheese  
~and~  
Seasonal Sliced Fresh Fruit

### Reception

#### Displays

Spinach, Crab and Artichoke Dip  
Assorted Crostini and Crackers

Grilled Chicken Quesadillas  
Served with Sour Cream and Pico de Gallo

#### Swedish Meatballs

#### Hors d'oeuvres

*Passed Butler Style by White Gloved Waiters*

Scallops Wrapped in Bacon  
Spanikopita  
Miniature Quiche

*8 Pieces Total per Person*



## Hors d'oeuvre Reception Menu Continued

### International Pasta Station

*Made to order by our Chef*

*(1) Chef's Charged @ \$75.00++ Per Station*

Bow Tie Primavera

Tri-Colored Rotini Pomodora

Spicy Cajun Penne

Variety of Toppings to Include:

Grilled Chicken, Onion, Red and Peppers,

Asparagus, Spicy Cajun Sausage, Zucchini, Summer Squash,

Mushrooms, Garlic, Tomatoes and Parmesan Cheese

### Carving Station

*Select one of the following*

Top Round of Beef

Horseradish, Sour Cream

Cracked Black Pepper Corn Mustard

Assorted Specialty Rolls

Whole Roast Tom Turkey

Dijon Mustard

Cranberry Pecan Relish

Assorted Specialty Rolls

Honey Glazed Virginia ham

Served with Dijon Mustard

Assorted Specialty Rolls

*(1) Chef's charged @ \$75.00++ Per Carving Station*

Coffee, Tea, Decaffeinated Coffee

Served with Cream and 2% Milk

Food Service limited to one and half-hours of service.

All prices are per person and subject to Service Charge and Current State Sales Tax

## A La Carte Options

Replace your Pasta or Carving Station with One of the Following  
Or simply add one to your Cocktail Hour

### Shanghai Stir-Fry

Choose Three from the Selection Below:  
Seared Duck with Fresh Ginger, Snow Peas and Cashews  
Mongolian Beef with Scallions and Hoisin Jeung  
Hunan Pork with Sesame Rosemary Oil  
Stir-Fry Chicken with Snow Peas and Pine Nuts  
Pork and Vegetable Fried Rice

### Self Serve Mashed Potato Bar Station

Martini glasses of redskin mashed potatoes  
Served with a variety toppings  
Bloody Mary salsa, assorted cheeses, caramelized onions, bell pepper confetti and an olive or onion to top it all off

### Santa Fe Fajita Bar

Sliced Seasoned Beef and Chicken Sizzled with Roasted Onions and Peppers  
Served with an Array of Condiments Including:  
Guacamole, Sour Cream, Black Beans, Grated Cheese, and Flour Tortillas

### Sushi Bar

Minimum 100 People

Enhance Your Event with a Made-to-Order Sushi Station. Talented Executive Chef will prepare a Variety of Items for your Guests. Each Station will Include One Chef for Two Hours, Chopsticks, Soy Sauce, Wasabi and Ginger.

### Chaufroid of Salmon

(50 person minimum)

Whole poached Atlantic salmon decorated with gelatin, thinly sliced cucumber  
Presented with diced hard boiled egg, capers, red onion, and dill cream

### Intermezzo

Raspberry, Lemon, or Mango Sorbet

### Sweet Endings

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Cream Puffs, Chocolate Éclairs

### Coffee Condiment Bar Supreme

Orange Zest, Lemon Zest, Shaved Chocolate, Cinnamon Sticks,  
Rock Candy, Vanilla, Hazelnut Flavored Coffee, Whipped Cream

### Chocolate Fountain

Rich Dark or Milk Chocolate

Accompanied by Strawberries, Assorted Cubed Fruit,  
Pretzels, Sugar Wafers, Chocolate Chip Cookies,  
And Graham Crackers  
Setup fees starting \$220.00

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Bella Pictures as their preferred wedding photographer



It's the story of your wedding day. No one can bring it to life like Bella Pictures.

Bella Pictures has award-winning photographers combined with amazing service and state-of-the-art albums all offered at an incredible value.

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Dream Weddings. No Two Are Alike.  
But They All Have One Thing In Common. JOY.



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