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LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE **BETHESDA**  
**MARRIOTT**. OUR EXPERTS  
WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
**VISION**, YOUR **TASTES**,  
YOUR **DREAMS** COME TRUE  
FOR AN UNFORGETTABLE  
HAPPILY EVER AFTER  
THAT **EXCEEDS EVERY**  
**EXPECTATION.**



## Ceremony

Whether your vision is a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, let us help you create the perfect backdrop to your “I do’s.”

- Room set-up
- Rehearsal ceremony
- Standard hotel chairs
- Raised stage
- Up to 10 feet of white pipe and drape
- Two standing microphones
- House sound
- Podium

**\$1,000**

Pricing is inclusive of 24% service charge, 6% sales tax and 9% alcohol tax

## Evening Wedding Package

Five hour open premium bar  
Champagne or sparkling cider toast  
Three butler passed hors d'oeuvres  
Two elegant hors d'oeuvre displays  
Salad course  
Up to three entrée selections  
Plated dessert  
Wedding cake dessert  
Coffee and tea service  
Unlimited soft drinks and bottled water

## Additional Services Included

A dedicated certified event manager  
World-class Marriott service  
Complimentary upgraded suite for the night of the wedding  
Discounted overnight accommodations  
Customized reservation link for all room blocks  
Complimentary parking for all attendees  
Private menu tasting after booking for up to four people  
White or ivory floor length linens and matching napkins  
Staging for DJ or band  
Dance floor (customizable size)  
Complimentary bartenders (1 per 75 guests )  
Private holding room for bride and groom during event  
Marriott rewards points (up to 50,000)

## Premium Bar (5 hours)

Smirnoff vodka | cruzan aged light rum | beefeater gin | dewars white label scotch | jim beam white label bourbon | canadian club whisky | jose cuervo especial gold tequila | korbel brandy

Beringer stone cellars chardonnay | beringer stone cellar merlot | beringer cabernet sauvignon.

Budweiser | samuel adams boston lager | miller light | heineken | amstel light | corona

## Butler Passed Hors d'oeuvres (select three)

### Hot hors d'oeuvres

Spring rolls with sweet chili sauce  
Buffalo chicken spring rolls  
Risotto croquettes with sundried tomatoes  
Sirloin and gorgonzola skewers  
Chicken satay, pineapple chutney  
Lamb pop, horseradish cream  
Mini cuban sandwiches  
Sweet potato tots  
Teriyaki beef satay  
Mini short rib and fontina paninis  
Mini balsamic and fig flatbread  
Mini crab cakes  
Mini beef wellington

### Chilled hors d'oeuvres

Hummus quinoa cups, pepper relish  
Caprese skewers  
Antipasto skewers  
Local burrata, tomato, basil, lemon oil bay  
Chilled shrimp, sliced stachowski smoked sausage

## Displayed Hors d'oeuvres (select two)

Dip and chips | Maryland jumbo lump crab | grilled breads | artisanal crackers | pita

Middle eastern market | tomatoes | cucumbers | kalamata olives | dill cucumber yogurt | hummus | tabbouleh | baba ghanoush | pita

International & domestic cheese | meadow creek dairy mountaineer | amber 16 cheddar | black and bleu | monocacy chipotle goat cheese

Sushi | california | cucumber | spicy tuna | shrimp and salmon rolls | wasabi | ginger | soy sauce

BYO crostini | basil pesto | roasted mushroom spread | sun dried tomato pesto | grilled onions | shaved cheeses | caper berry spread | local chutney

## Salads (select one)

Farm salad | mesculin mix | baby heirloom tomato | shaved carrot

Kale caesar salad | kale | romaine | shaved parmesan | croutons | caesar dressing

Frisee salad | roasted sweet red beets | toasted pecans | gorgonzola cheese | smoked bacon

Jicama salad | baby romaine | bear mountain apples | citrus cilantro lime vinaigrette

## Plated Dessert (select one)

Chocolate covered crème brulee

Lemon ginger cheesecake

Citrus olive oil cake

Classic tiramisu

Rocky road cake

Raspberry sorbet

Fresh fruit tart

Chocolate raspberry lava cake

## Wedding Cake

Design your dream cake and do a wedding tasting with our partner, Custom Cake Design; one of the top local bakeries!

8535 Ziggy Lane  
Gaithersburg, MD 20877  
(301) 216-1100



## Evening Entrée Selections

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

### Vegetarian

<u>Potato gnocchi</u>   stewed eggplant   squash   red pepper pesto	\$126
<u>Charred cauliflower</u>   grilled onions   crushed hazelnuts   golden raisins   seared polenta	\$126
<u>Sweet potato and kale ravioli</u>   grilled vegetable cream sauce   basil olive oil	\$128
<u>Cous cous purse</u>   roasted vegetables   goat cheese with basil pesto   lemon olive oil	\$128

### Poultry

<u>Rosemary rubbed chicken breast</u>   whipped garlic potatoes	\$130
<u>Slow roasted garlic chicken</u>   seared dumplings   thyme cream sauce	\$130
<u>Lime and pepper chicken breast</u>   roasted garlic baby potatoes   browned butter sauce	\$134
<u>Thai basil marinated grilled chicken</u>   crispy garlic rice   cane sugar glaze   crushed peanuts	\$134
<u>Half roasted hen</u>   potato cake   roasted thyme jus	\$136

### Seafood

<u>Shitake crusted salmon</u>   roasted vegetable rice   toasted peppercorn sauce   scallion sauce	\$134
<u>Dill crusted seasonal fish</u>   preserved lemon   caper cream sauce	\$134
<u>Cedar wood smoked salmon</u>   crispy zucchini   potato cake   lemon and basil butter	\$134
<u>Crispy skin striped bass</u>   roasted vegetable pearl cous cous   pickled peach and radish slaw	\$139
<u>Maryland crab cakes</u>   crispy fried polenta   pomery mustard sauce	\$139

Pricing is inclusive of 25% service charge, 6% sales tax and 9% alcohol tax.

*Evening entrees continued...*

**Meat**

<u>Braised pork belly</u>   crispy zucchini and potato cake   seasonal succotash   spicy mustard vinaigrette	\$139
<u>Slow braised short ribs</u>   sautéed baby potatoes   roasted root   vegetables   red wine sauce	\$143
<u>New york beef medallians</u>	\$143
<u>Grilled filet mignon</u>   fontina and garlic whipped kennebec   crispy oyster mushrooms   red wine sauce	\$147
<u>Lamb chops</u>   roasted vegetable cous cous   dijon and rosemary crust	\$149

**Duet Plates**

**Seared chicken and grilled salmon | \$144**

Chicken with a rosemary port wine  
Salmon with a chardonnay cream sauce

**Pan seared chicken breast and shrimp | \$144**

Chicken with a citrus buerre blanc  
Ancho chili broiled shrimp with citrus buerre blanc

**Slow braised short ribs and striped bass | \$149**

Shorts ribs with a red wine demi glaze  
Striped bass in a roasted garlic beurre blanc

**Petit filet mignon and grilled chicken | \$154**

Filet with a trumpet mushroom sauce  
Chicken with a lemon butter sauce

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## Menu Enhancements

### Top Shelf Bar

Absolut vodka | bacardi superior rum | captain morgan original spiced rum | tanqueray gin | johnnie walker red label scotch | maker's mark bourbon | jack daniels whisky | seagram's VO | jose cuervo 1800 silver tequila | courvoisier VS  
**\$10 per adult**

### Luxury Shelf Bar

Grey goose vodka | bombay sapphire gin | myers dark rum | johnnie walker black label scotch | makers mark bourbon | crown royal whisky | 1800 silver tequila  
**\$20 per adult**

### Additional Passed Hors d'oeuvres

Crab cakes, spicy aioli  
Guajillo chicken mole plantain skewer  
Chicken lemongrass pot stickers  
Grilled sirloin bay blue cheese skewers  
Tuna tartare "poke style"  
Bay shrimp cocktail, frissee, spicy sauce  
**\$6 per piece**

### Additional Hors d'oeuvres Displays

Sliced fruit display | chef's choice fresh fruit  
**\$9 per person**

Antipasto display | assorted cured meats | pickled vegetables | olives  
artichokes | smokes provolone | artisan breads  
**\$14 per person**

Shrimp display | jumbo prawns displayed on ice | spicy cocktail sauce |  
tabasco sauce | meyer lemon aioli  
**\$23 per person**

## Menu Enhancements

### Carving Stations

Hickory bourbon glazed ham | roasted marble potatoes | soft white roll | pickled vegetables | cranberry sauce

**\$250 (serves approx. 45)**

Slow roasted turkey breast | sautéed leek stuffing | roasted pan gravy | buttermilk biscuits | cranberry sauce

**\$300 (serves approx. 35)**

Bone-in short rib | tomato wild rice | grilled herb focaccia | chipotle corn broth | lemon infused olive oil

**\$400 (serves approx. 35)**

### Displayed Desserts

S'mores campfire | choice of dark or milk chocolate bars | toasted marshmallows | graham crackers

**\$11 per person**

Taharka bros ice cream spread | three seasonal flavors | fresh fruit and berries | chocolate | caramel | assorted gourmet toppings

**\$11 per person**

Cookie and milk shooters | chocolate chip cookie cup with chocolate and whole milk | oatmeal raisin cookie | chocolate chip cookie | double fudge cookie

**\$11 per person**

A little sweet display | assorted mini desserts

**\$14 per person**

*\*ask about the option of swapping out the plated dessert included in package for family style mini desserts*

Chocolate station | chocolate dipped strawberries | chocolate eclairs | black forest tort | dark chocolate decadence | petite chocolate mousse | chocolate pot de crème

**\$20 per person**

Pricing is inclusive of 25% service charge, 6% sales tax and 9% alcohol tax.

## GENERAL INFORMATION

### PARKING

Bethesda Marriott is pleased to offer complimentary parking for all local and overnight guests.

### SHUTTLE

Bethesda Marriott offers a complimentary shuttle to and from the Medical Center Metro Stop and an evening shuttle to and from downtown Bethesda and North Bethesda Market Restaurants.

### GUEST COUNT AND FINAL PAYMENT

The final guests count and final payment are due to your Event Manager 3 days prior to your event.

### SERVICE CHARGE & SALES TAX

A taxable 25% Service Charge and applicable Maryland State Sales Tax will apply to all food, room rental, and other applicable items as specified on the final banquet event orders provided by your Event Manager.

A 9% Maryland Beverage Tax will be applied to all alcohol.

### OUTSIDE VENDORS

Hiring outside vendors to provide any good or services at the Hotel during the event, the Hotel may require that such vendors provide an indemnification agreement and proof of adequate insurance. Any damage caused by the vendors will be the responsibility of the client.

## PREFERRED VENDOR LIST

### Décor

Something Fabulous | 703 586 5645 | [www.somethingfab.com](http://www.somethingfab.com)  
Tierra Events | 240 669 3982 | [www.tierraevents.com](http://www.tierraevents.com)  
Select Event Group | 410 653 6851 | [www.selecteventgroup.com](http://www.selecteventgroup.com)  
Talk of the Town | 301 738 9500 | [www.tottevent.com](http://www.tottevent.com)

### Bakeries

Custom Cake Design | 301 216 1100 | [www.customcakedesign.com](http://www.customcakedesign.com)

### Florists

DaVinci Florists | 301 588 8900 | [www.davinciflorist.com](http://www.davinciflorist.com)  
Tierra Events | 240 669 3982 | [www.tierraevents.com](http://www.tierraevents.com)

### DJ's and Bands

Washington Talent Agency | 301 762 1800 | [www.washingtontalent.com](http://www.washingtontalent.com)  
Electric Events DC | 301 370 1125 | [www.electriceventsdc.com](http://www.electriceventsdc.com)  
NYX Entertainment & Events | 301 984 0500 | [www.nyxevents.com](http://www.nyxevents.com)

### Transportation

Roadmaster Executive Service | 301 881 7200 | [www.roadmasterexecutiveservice.com](http://www.roadmasterexecutiveservice.com)  
On The Town Limousines | 301 695 7999 | [www.onthetownlimousines.com](http://www.onthetownlimousines.com)