

The Marriott Ranch “Pavilion” with its massive stone fireplace, exposed rough-hewn beams, large outdoor pergola and beautiful tiled floors can host up to 150 guests inside and many more on its scenic hillside lawn. We specialize in rustic, chic weddings but just about any look goes well with this gorgeous setting. Allow the natural beauty of the Blue Ridge combined with the expertise of the Marriott certified wedding planners to lend the perfect touch to your special event.



MARRIOTT RANCH

5305 Marriott Lane • Hume, VA 22639 Phone: 540-364-2627 • Fax: 540-364-3564

www.marriotttranch.com

Your day, your design.

Guest Rooms/Site Fees

"Romance in the Hunt Country" Two Night Package and Site Fees: \$7,095.00++ (See additional pages for details)

"An Affair to Remember" One Night Package and Site Fees: \$5,095.00++ (See additional pages for details)

Food

Cocktail Hour to Include 1 Displayed Hors D'oeuvres and 3 Butler Passed Hors D'oeuvres, a plated or buffet meal to include salad, your choice of 2 entrees (plus 1 vegetarian option), 1 side item and a seasonal vegetable, assorted dinner rolls and butter from the menus on the following pages

Menu Number One: \$49.95++ Per Person

Menu Number Two: \$59.95++ Per Person

Menu Number Three: \$40.95++ - \$49.95++ Per Person

Custom Menus Available

Beverage

4 Hour Full Bar

Top Shelf Liquor, a Selection of House Wines, Assorted Imported and Domestic Beers, Soft Drinks, Water, and Coffee

\$30.00++ Per Person (Signature Drinks available at an additional cost)

(\$6.00++ Per Person for Each Additional Hour)

4 Hour Beer/Wine Bar

A Selection of House Wines, Assorted Imported and Domestic Beers, Soft Drinks, Water, and Coffee

\$25.00++ Per Person

(\$6.00++ Per Person for Each Additional Hour)

Staffing

Chef (No Charge), Event Manager, Attendants, Bartenders, Pantry, Utility

\$28.00++ per staff member per hour (Minimum 8 Hours – to include setup and cleanup)

Linens

Poly Linen Packages starting at \$600.00++ (Variety of colors available)

Upgraded Linens available at an additional charge

Chairs/Tables/China/Silver/Glassware

White Folding Chairs for Ceremony, Fruitwood Chivari Chairs for Reception, Round Tables, Buffet Tables, Place Card, Cake Tables, Bar Tables, House China, House Silverware, House Glassware \$12.00++ per person

++ - 20% Taxable Service Charge and 5.3% Sales Tax will be applied



From casual gatherings to more formal weddings and receptions, the "James Marshall Manor House" will graciously accommodate hundreds of guests on its beautiful lawn, or as few as you want in its stately and comfortable interior. Fireplaces, sitting rooms, a baby grand piano and a large open staircase in the impressive front foyer add a touch of romantic elegance to any event hosted here. **Marriott Ranch's "Pavilion"** with its massive stone fireplace, beautifully tiled floor and exposed rough-hewn beams can host 150 guests inside and many more on its scenic hillside lawn underneath a rented tent. Allow the natural beauty of the Blue Ridge combine with the expertise of Marriott to lend the perfect touch to your special event.

"Romance in Hunt Country" Package

Required: September 1 – October 31st and Holidays

Package Price: \$ 7,095.00 (Price does not include tax and service charge)

- Two night stay required and includes exclusive use of all 7 bedrooms and Manor House, double occupancy, in our historic and elegant "Inn at Fairfield Farm"
- Welcome Reception on first night for overnight guests upon check in (4:00pm – 6:00pm)
- Complimentary champagne toast during reception
- Rehearsal dinner space (2 hours)
- Hunt country breakfast for overnight guests – 2 per room, additional guests \$16.50 each (8:00am – 10:00am)
- Deli luncheon for inn guests on the day of the wedding (12noon)
- Manor House Lawn for ceremony and cocktail hour; (2 hours)
- Manor House or Pavilion for reception (4 hours)
- Complimentary Cake Cutting
- Use of the Smokehouse for small gatherings
- Wedding planning services and on site Event Coordinator for your wedding
- Complimentary menu tasting for up to four guests three months prior to the wedding
- ***Earn Marriott Reward Points***

"An Affair to Remember" Package

Available during Non-Peak Season

Package Price: \$ 5,095.00 (Price does not include tax and service charge)

- One night stay includes exclusive use of all 7 bedrooms and Manor House, double occupancy, in our historic and elegant "Inn at Fairfield Farm"
- Complimentary champagne toast during reception
- Manor House Lawn for ceremony and cocktail hour (2 hours)
- Manor House or Pavilion for reception (4 hours)
- Complimentary cake cutting
- Hunt Country breakfast for overnight guests – 2 per room, additional guests \$16.50 each (8:00am – 10:00am)
- Use of the Smokehouse for small gatherings
- Wedding planning services and on site Event Coordinator for your wedding
- ***Earn Marriott Reward Points***

Contact a Marriott Ranch Sales Coordinator to discuss our Sunday package prices.

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Updated 8/8/13

To Start

Stationed Hors d'oeuvres

Domestic & Imported Cheese Board - Elegant Display of Cheese, Fruit Garnish and Crackers

Seasonal Fruit Tray - Variety of Sliced Seasonal Fruit and Whole Berries

Basket of Steamed and Raw Fresh Vegetables - Flowing Array Steamed Baby Vegetables to Include Baby Carrots, Asparagus, Haricot Verts, Tomatoes, Sugar Snap Peas, Broccolini, and Yellow Peppers with Ranch Dipping Sauce

Summer Grilled Vegetables – Portabella Mushrooms, Yellow Squash, Zucchini, Maui Onions, Eggplant, Bell Pepper, and Asparagus

Smoked Seafood Board – Thinly Sliced Smoked Salmon and Apple Wood Smoked Trout Served with Capers, Onions, Lemon, and Cocktail Bread

Claws and Tails – Snow Crab Claws and Cocktail Shrimp with Zesty Cocktail Sauce and Lemon Wedges (\$6.00++ additional per person)

Raw Bar Display – based on availability – market price upgrade

Passed Hors d'oeuvres

Salmon & Spinach Puff

Steak & Cheese Quesadilla

BBQ Chicken in Biscuit

Goat Cheese & Roast Red Pepper Quiche

Miniature Meatballs

Chicken Cordon Blue Puff

Spicy Shredded Beef Empanada

Sun-dried Tomato and Feta in Filo

Chicken Quesadilla Trumpet

Prosciutto Wrapped Melon

Sheppard's Pie Tartlet

Mini Crab Cake

Pistachio Chicken & Asparagus Pinwheel

Sugar Cured Country Ham & Swiss Tartlet with Red Onion Confit

Scallops Wrapped in Bacon

Stuffed Mushroom Cap

Beef Tenderloin en Croute

Shrimp Chopstick

Caramelized Pork Tenderloin on Cheddar Biscuit

Asparagus Roll-up with Bleu & Asiago

Smoked Trout Mousse in Cucumber

Mini Cheeseburger Slider

Lobster Cobbler

Hibachi Beef Skewer

Cocktail Tomato Stuffed with Marinated Mozzarella

Cranberry, Walnut and Brie in Filo

Gazpacho Shooter with Parmesan Crostini

Apple and Butternut Squash Shooter



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Menu Number One

Steam Ship Round of Angus (Available on Buffet Only)

Eye Round of Angus (For Plated Option)

Hand Carved and Presented
with Horseradish Sauce,
Olives and Au Jus

Broiled Herb Tilapia Filet

with Lemon Beurre Blanc

Roasted Pecan and Bacon Mahi Mahi Filet

Seared Pork Loin

with a Black Bean and Corn Salsa

Roasted Turkey Breast

Served with Dijonaise and Herbed Mayonnaise

Parmesan and Pine Nut Encrusted Chicken

Rolled in Parmesan Cheese and Crushed Pine Nuts

Cedar Planked Salmon

Dry Rubbed with Lemon Pepper, Thyme, Sea Salt
and Garlic then Slow Roasted served with Dill Sauce

Italian Grilled Flank Steak

Marinated in Black Pepper, Rosemary, Garlic
and Balsamic Vinegar

Thyme Rubbed Frenched Chicken Breast

With Sherried Cremini Mushroom Jus

Grilled Vegetable Ravioli

With Basil Cream Sauce



Menu Number Two

Sliced Tenderloin of Black Angus Beef

Served with Wild Mushroom Merlot Sauce and Horseradish Sauce

Leg of Lamb

Roasted with Fresh Rosemary, Thyme and Garlic served with Roasted Garlic Red Wine Demi

Pork Tenderloin

with Apple Pear Chutney

Chicken Rappahannock

With Ham, Asparagus and Goat Cheese Glazed with a Light Chardonnay and Shallot cream

Spice Rubbed Duck Breast

Topped with Red Onion Confit and a Light Jus

Prime Rib of Beef

with Horseradish Sauce and Au Jus

Blackened Snapper

with Creole Mustard Cream Sauce

Black and Gold Banded Lobster Ravioli

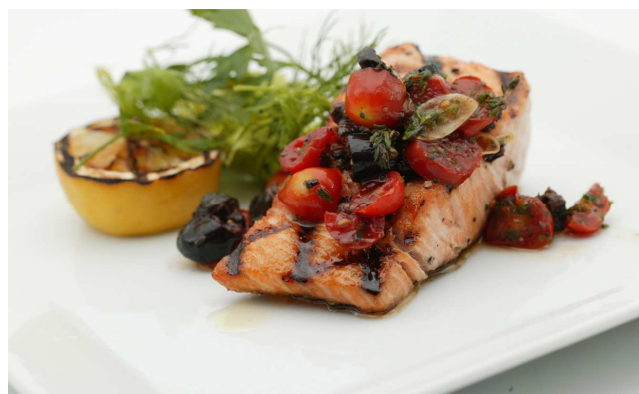
With a Saffron Crab Cream Sauce

Seared Cajun and Cornmeal Dusted Chicken Breast

with Shrimp Gumbo Sauce

Vegetarian Napoleon

With Mozzarella and Basil



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Accompaniments

Scalloped Idaho Potatoes
Roasted Garlic Mashed Yukons
Saffron Rice Pilaf
Rosemary Roasted Red Potatoes
Wild Rice Mix
Israeli Cous Cous
Toasted Orzo Rice Pilaf
Pecan Rice
Roasted Garlic Parmesan Polenta
Nutty Asian Rice Salad



Soup

Lobster Bisque
\$6.95++ per person
Wild Mushroom Puree
\$4.95++ per person
Roasted Tomato and Herb Cream
\$3.95++ per person

1st Course Plates

Seared Sea Scallops Marinated with
Chilled Wasabi Aioli and Soy Ginger Tossed Cellophane Noodles
\$6.95++ per person
Roast Duck Crepes with Napa Cabbage on Grilled Fennel and Scallions
\$6.50++ per person
Wild Mushroom Herbed Raviolis with Truffle Oil on Wilted Spinach
\$5.95++ per person



Desserts

Viennese Assortment
\$7.50++ per person
Chocolate Mousse with raspberry sauce and fresh berries
\$5.50++ per person
Seasonal Sorbets
\$4.95++ per person

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Menu Number Three (Backyard informal BBQ Option)

Fairfield Farm Barbeque

Slow Roasted Pulled Pork
Barbecue Chicken Breasts
Smoked Beef Brisket Au Jus
Sweet Barbecue Sauce
& Carolina Sauce w/ Buns
Tossed Green Salad with
Chef's Choice Dressing
Creamy Cole Slaw
Corn on the Cob
Fiery Run Baked Beans
Rodeo Potato Salad
Assorted Rolls & Buns



Marriott Ranch Grill

St Louis Style Grilled Pork Ribs
Garlic and Herb Chicken Breasts
Buns & Condiments tossed green salad tossed green salad
Lettuce, Tomato, Onion & Pickles
Tossed Green Salad with
Chef's Choice Dressing
Fiery Run Baked Beans
Black Bean and Corn Salad
Creamy Cole Slaw
Cheddar Biscuits



Fiery Run Steak Bake

Marinated Grilled New York Strip Steaks
Golden Sautéed Onions & Mushrooms
Fiery Run Steak Sauce
Barbecue Chicken Breasts
Tossed Green Salad with
Chef's Choice Dressing
Ranch Style Skillet Potatoes
Corn on the Cob
Fiery Run Baked Beans
Muffins, Biscuits & Butter

