

# Joy

YOUR DREAM WEDDING <sup>SM</sup>



ceremony

hors d'oeuvres

salad

entrees

dessert

bar

enhancements

our hotel

Washington Marriott at Metro Center  
775 12th Street, N.W.  
Washington, D.C. 20005  
p: 202.737.2200  
f: 202.824.6106  
[www.marriott.com/wasmc](http://www.marriott.com/wasmc)

## Our wedding packages includes

\$1,000.00 ceremony fee, inclusive of service charge and tax

Four hour premium open bar

Cheese or vegetable reception display

Selection of 3 butler passed hors d'oeuvres

Three course dinner to include, salad, entrée & dessert

Certified wedding planner to create your dream wedding

Complimentary champagne toast

Menu tasting for up to four guests

Room Rental and Stage for ceremony

Black pipe & drape behind ceremony stage

Selection of hotel linens and use of hotel chairs

White up-lights behind the black drape

2 wireless microphones

Bridal Room for the Newlyweds on the evening of your wedding  
with breakfast in bed the next morning

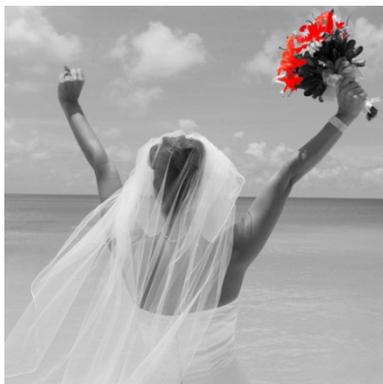
Gift, place cards & guest book table in reception area

Cutting service and Candlelit centerpieces

Room set-up, including dance floor, head table and cake table

Discounted room rate for out of town guest

VIP holding room for bride party



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## Hors d'oeuvres

### Three Butler Passed d'oeuvres

Seared ahi tuna in wonton cones

Bocconcini, tomato and basil skewers

Pita wedges with green olive tapenade

Prosciutto ham with melon

Salami canapé filled black olive and boursin spread

Risotto croquettes with asiago and sundried tomato

Tempura fried shrimp with orange wasabi dipping sauce

Szechwan chicken skewers with grilled pineapple relish

Seared scallop on wonton crisp with sweet tomato jam

*Joy*  
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## Salad selection

Please select one

### **Mixed Green Salad**

Seasonal Greens With Watercress And Radicchio With  
Rendered Maple Bacon, Carrots, Olives And Tear Drop  
Tomatoes, Maple Gorgonzola Dressing

### **Traditional Caesar Salad**

Crisp Hearts Of Romaine Lettuce  
Tossed With Our Parmesan Dressing  
Accented With Garlic Croutons And Grated Parmesan  
Cheese

### **Baby Spinach Salad**

With Crisp Thin Sliced Pancetta, Asparagus, Corn Shoots  
And Roma Tomatoes  
Creamy Truffle Parmesan Dressing

### **Mediterranean Salad**

Crisp Romaine, Radicchio and Arugula with Feta,  
Kalamata Olives, Pear Tomatoes and Roasted Peppers  
Dressed in a Lemon Oregano Vinaigrette



## Entrees

### Poultry selection I \$150.00 per person

#### Chicken Chardonnay

grilled chicken breast with caramelized chardonnay sauce, jasmine rice pilaf, baby carrots & green beans

#### Asian Crispy Chicken

served with light hoisin sauce, stir fried wheat noodles, asian greens, red chilies & japanese eggplant

#### Seared Chicken Breast

served with wild mushroom sauce, green onion risotto & sautéed baby vegetables

### Seafood selection I \$160.00 per person

#### Broiled Sea Bass

Served with light creamed morels, green onions, sautéed fingerling potatoes & seasonal vegetables

#### Grilled Barbeque Salmon

served with jicama, tomato salsa, green chili grits & sautéed spinach

#### Regional Jumbo Lump Crab Cake

served with white wine beurre blanc, garlic mashed potatoes, spinach fennel sauté & olive relish





## Entrees continued

### **Beef & other selection | \$170.00 per person**

#### **New York Strip Steak**

10oz new york strip steak with red onion confit

#### **Grilled Filet Mignon**

8oz filet mignon with a wild mushroom demi-glaze

#### **Seared Double Cut Lamb Chops**

wrapped in prosciutto and sage with a merlot sauce

### **Vegetarian selection | \$150.00 per person**

#### **Grilled eggplant napoleon**

served with porcini and saffron risotto cake and  
fennel  
tomato sauce

#### **Sweet potato puree**

chanterelle mushrooms, marjoram, crisp micro sage  
and sweet corn saffron sauce

#### **Israeli couscous**

roasted vegetables and asiago cheese wrapped in  
wheat sheet dough, served with a tomato olive  
compote



Prices do include 22% service charge and 10% sales tax

## Dessert selection

### **Bermuda**

Layers of chocolate mousse between layers of hazelnut, flourless macaroon, glazed with milk chocolate

### **Caramello**

A layered cylinder, espresso brownie, caramel pecan, chocolate mousse and caramel glaze

### **Profiteroles**

Miniature cream puffs filled with vanilla cream, covered in chocolate mousse and vanilla sauce

### **Warm apple pear tart tartin**

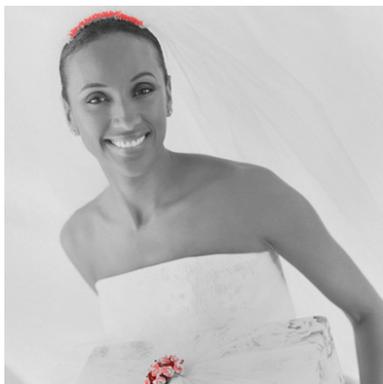
With vanilla and caramel sauce

### **Green apple and calvados**

Apple gelato and calvados swirled together and presented in a champagne glass

### **Tiramisu**

Combination of cream and mascarpone cheese with coffee soaked lady fingers on a bed of a caramel and chocolate lattice



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## Premium bar

Smirnoff  
Myer's Platinum  
Gordon's Gin  
Grant's  
Jim Beam White Label  
Canadian Club  
Jose Cuervo Gold

## Top shelf bar

Absolute  
Tanqueray  
Captain Morgan Original Spiced Rum  
Crown royal  
Jack Daniels  
Johnnie walker red  
Jose Cuervo 1800 silver

## Brandy/Cognac

Christian brother



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## House wine

### Top Shelf

meridian vineyards santa barbara  
pinot grigio, chardonnay, merlot, cabernet sauvignon

### Premium

stone cellars by beringer, napa valley  
pinot grigio, chardonnay, merlot and cabernet sauvignon

beringer white zinfandel  
Freixenet Blanc de Blancs

## Beer

### Domestic Selections

Budweiser  
Miller Lite

### Imported Selections

Heineken  
Amstel Light

### Handcrafted

Samuel Adams

### Non alcoholic

O'Doul's



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## Enhancements



### Pipes & Drapes

\$15.00 per foot

### Charger Plates

\$8.00 or more per guest

### Pin spot Lighting

\$35.00 per table

### After Hour Snack | \$20.00 or more per guest

Treat your guests to a tasty snack to end their night, last hour of the evening

### Trendy-tinis | \$12.00 per guest

cosmopolitans, lemon drops, raspberry, sour apple & classic martinis  
(Three hours of service, additional \$150.00 bartender fee)

### Island Joy | \$10.00 per guest

frozen strawberry daiquiris, frozen margaritas or pina coladas  
(Please choose 2, three hours of service, additional \$150.00 bartender fee)

### Delivered guest-provided welcome bags/ amenities to in-house guests

At check in - Complimentary  
Delivered to each guest room | \$3.00 per Room

### Coatroom with Attendant

\$150.00 per 100 Guests

### Restroom Attendant

\$250.00 per 100 Guests

### Vendor Meal | \$30.00 per vendor

### Children's Four Course Meal | \$30.00 per child

Children 12 and under,  
children 5 and under are complimentary

Prices do not include 22% service charge and 10% sales tax



## Terms and conditions



### **Minimum**

Our Wedding presentation has been designed for a minimum of 50 Guests.

### **Deposit**

The Marriott at Metro Center requires a 25% deposit to confirm your date.

### **Payment**

50% of the estimated balance is due 120 days prior to your wedding. The remaining balance is due 10 business days prior to your wedding. Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.

### **Guarantee**

The Event office must receive your final guarantee no later than 12:00 noon, three business days prior to your wedding. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than five percent of the provided guarantee.

### **Sales Tax**

All enhancement Food and Beverage items are subject to a 10% sales tax. All Non-Food enhancement items are subject to a 6% sales tax.

### **Parking Valet**

Parking is available from the front door of the Hotel. The rate is \$38.00 per vehicle for the evening of the event. This rate does not apply to overnight guests. Parking charges can be applied to your Master Account or paid individually by your guests.

### **Outside Vendors**

The Hotel will be provided with the phone number and contact person for all outside Vendors involved in the Wedding.

